



Coconut Creamed Paua Buns



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Is there anything better, and more Hawke's Bay, than freshly gathered kaimoana cooked simply on the BBQ? This menu is all about simplicity. BBQs should be fun, simple to prepare and full of flavour. There are all kinds of ways to tenderise paua. Personally, I tend to age them in the fridge for a few days in the shell before scooping them out and cleaning them. The key to this dish is using the sharpest knife you have to cut the thinnest slices of paua possible.

INGREDIENTS

- 2 paua, cleaned and sliced as thinly as possible
- 2 knobs of butter
- 1 shallot, diced finely
- 2 cloves of garlic, crushed
- 15g ginger, grated
- red chilli, thinly sliced
- 75ml lime juice
- 200ml coconut cream
- coriander roughly chopped
- salt to taste
- soft buns

METHOD

1. Put a cast iron pan on your BBQ and heat till smoking. Throw in the butter and the paua, sear quickly until golden brown. It doesn't matter if the butter catches slightly . . . this just adds to the flavour!
2. Tip the paua into a bowl and reserve. Allow the pan to cool slightly and move to a cooler part of the BBQ. Add another knob of butter and sweat the shallots, garlic, ginger and chillis.
3. When the aromatics are cooked, deglaze the pan with the lime juice scraping off any yummy, caramelized bits. Add the coconut cream and bring to the boil.
4. Reduce the coconut cream until nice and thick.
5. Add the paua back into the pan to reheat.
6. Toss in the coriander and serve in soft buns smeared in plenty of butter.