



## AGED HAPUKA CURED IN LEMON & KAWAKAWA BY GIULIO STURLA



### INGREDIENTS

#### AGED HAPUKA

1 whole hapuka  
200ml lemon juice  
20g kawakawa leaf powder  
salt, to taste

#### BULL KELP SNOW

1 kilo bull kelp roots and leaves  
from the beach  
water

### METHOD

#### AGED HAPUKA

The fish is easiest to work with when it is fresh and whole. You will need a very sharp knife.

Remove the guts, gills, external wings and spines. Cut under the scales, being careful not to cut through the skin. Wash off the blood and scales then pat dry. Place in the chiller for at least 5 days.

Fillet and skin the fish and slice into sashimi-size strips. Season with lemon juice, kawakawa powder and salt. Serve immediately.

#### BULL KELP SNOW

Cover bull kelp with water then simmer for 1 day, we want to remove all the flavour and gelatine from the seaweed. This preparation will turn into a soy sauce-like colour and flavour.

Freeze in a shallow pan, then scrape with a fork to obtain ice flakes. Return to freezer immediately. The snow will be served with the aged fish ceviche.