

## Southern Forests Marron, Pink Lady apple, Avocado and Lime Salsa– Alana’s Kitchen

By Alana Starkie, Finalist in WA Signature Dish competition 2014. Alana was Sponsored by Southern Forest Food Council WA.

### Ingredients: (Serves 4)

- 2 x 300-400g live Blue Ridge Marron
- ½ cup Peos Estate Aces Chardonnay
- 2 tablespoons Bookalaam extra virgin olive oil
- 2 cloves Yallamurrup garlic finely chopped
- 100g unsalted butter, chilled & diced
- Salt flakes and freshly cracked black pepper
- 1 tablespoon Italian parsley, finely chopped
- 1 Newtons Orchard Pink Lady apple, skin on & julienned
- 1 Tree of Love avocado, diced
- ¼ cup Rustlers Chilli Jam
- 1 large Manjimup Macadamia fresh lime zested & juiced
- ½ cup fresh chevil tops, to garnish
- Manjimup Macadamia fresh lime cheeks, to serve



### Method:

1. Put the Marron in the freezer for 20 minutes until immobile but not frozen. Prepare an ice bath in your sink.
2. Bring a large pot of salted water to the boil and add ¼ cup of the Chardonnay. Plunge the marron into the boiling water, place the lid back on the pot and cook for 30 seconds. Immediately transfer the marron to the ice bath. Using a large knife, split the marron in halves lengthways.
3. Heat a tablespoon of Extra Virgin olive oil in a large pan and gently cook the Marron cut side down for 2-3 minutes and reserve to the side loosely covered. Add the remaining extra virgin olive oil and garlic to the pan and cook until the garlic starts to colour. Deglaze with the remaining Chardonnay.
4. Pour in any resting juices from the Marron and reduce until syrupy. Whisk the cold diced butter into the reduction, season to taste and then stir through the chopped parsley.
5. Gently toss the julienned apple, diced avocado, lime zest and juice together with a little seasoning. Place in the centre of the platter and
6. then position the marron halves around the salsa. Spoon the butter sauce over the marron and serve with freshly cracked black pepper, a small dish of the chilli jam and the side and garnish with the lime cheeks and chervil tops.

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