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Australian Events Expo 2008
Taste Kitchen Stage

Sydney Turf Club recipes

Crocodile Soup

Serves 2.

Ingredients:

20gms capsicum, cut into thin strips
20gms dried shitake mushrooms, sliced into thin strips (soak for 2 hours prior)
1/8 bunch coriander
20gms bean sprouts
¼ lime squeezed
400gm Crocodile meat, cut into strips

Fish stock ingredients:

1 onion, chopped
2 cloves garlic, sliced
3 tbsp olive oil
Bones and head from 900g of firm white fish (e.g. flathead), the flesh of which has been filleted, cut into large pieces and set aside for the soup
1 carrot, sliced
1 stick celery, chopped
A few stalks of parsley
1/2 tsp peppercorns
1 litre water

Method

In a large pot gently cook the onion and 2 cloves garlic in olive oil until soft. Add all the other fish stock ingredients. Boil, skim any scum on the top of the soup and reduce heat. Cook gently for 45 minutes then strain and reserve liquid.

Whilst soup is cooking, pan-fry the strips of crocodile for approximately 3 minutes each side, then set aside.

Once soup is cooked and ready to be served, place capsicum, mushrooms and bean sprouts in a bowl. Add the cooked crocodile meat then add stock. Garnish with coriander leaves and squeeze of lime juice, and season to taste.

Green Curry and Coconut Crocodile

Serves 2.

Green Curry Paste Ingredients:

2 Garlic Cloves
3 small Chillis
3 large Green Chilli's (Split And Deseeded)
2 tablespoons Galangal (Chopped And Pounded)
3 Coriander Roots (Chopped And Pounded)
1 Whole Lime (Juiced)
1 Stalk Lemongrass
8 Eschalots
12 Leaves Of Chilli's (To Enhance Colour)
½ teaspoon Coriander
½ teaspoon Cumin
½ teaspoon White Pepper
1 teaspoon Shrimp Paste

400gm crocodile tail
1 tin Coconut cream
1/8 bunch Watercress
1 bunch choi sum
1 teaspoon Tamarind

Method

Use mortar and pestle to pound all fresh ingredients for the Green Curry Paste, including spices, then place in a food processor and blend until smooth.

Cook crocodile in pan for approximately 3 minutes both sides and set aside.

In a clean pan, add 1 tablespoon of the curry paste, tamarind and coconut cream and simmer for 5 minutes. Steam the choi sum then place choi sum in a bowl, add the crocodile and top with the sauce. Garnish with a sprig of watercress.

Akadjura Spiced Crocodile Salad

Serves 2.

Salad Ingredients:

50gms Akadjura spices (Dried Bush Tomato)
30gms capsicum, cut into thin strips
1 punnet micro herbs
40gms mesculan lettuce, washed
100gms Crocodile meat

Dressing ingredients:

¼ lemon (juiced)
¼ lime (juiced)
20mls olive oil

Method

Cut the capsicum into thin strips, and place in a large bowl with the micro herbs and lettuce.

Mix the lemon and lime juice with the olive oil and set aside.

Cook crocodile in a pan for approximately 3 minutes both sides and sprinkle with the Akadjura spices, and slice according to preference.

Place the crocodile in the bowl with the salad and top with the dressing. Toss to cover, and serve.