



## Fried zucchini flowers, stuffed with halloumi and mint, smoked tomato salsa and pickled radishes

Serves 4

### Flowers

12 Zucchini flowers  
100g Barossa Valley Cheese Company Halloumi  
(diced into 1cm chunks)  
40g shredded mozzarella  
½ Cup picked mint leaves  
½ tsp. dried mint leaves  
¼ tsp. finely diced ginger  
Pinch ground cardamom  
¼ tsp. ground black pepper

### Smoked tomato salsa

4 large vine ripened tomatoes  
½ red onion  
2 garlic cloves  
15ml Spanish sherry vinegar  
30ml Extra virgin olive oil  
1 tbsp. chopped parsley  
1 tbsp. chopped mint  
salt/pepper  
redgum smoking chips

### Tempura batter

150g plain flour  
110g cornflour  
Pinch salt  
160ml soda water

### Pickled Radishes

250ml red wine vinegar  
125g sugar  
1tsp. fennel seeds  
1tsp. coriander seeds  
1tsp. salt  
1 Cup baby rainbow radishes, trimmed

**Extras on the plate**

Garlic Aioli  
Baby red radish cress  
Shaved raw radish

**For the halloumi stuffing:** Place the halloumi, mozzarella, mint, dried mint, ginger, ground cardamom and ground black pepper in a food processor and pulse until the mixture looks like fine breadcrumbs.

**For the flowers:** take a zucchini flower and trim off the woody bottom, then pull the petals open gently without ripping them too much and pinch out the stamen. Take a lump of the halloumi mixture and gently stuff it into the flower, close the petals and twist to seal

**For the tempura batter:** place the flours and salt in a bowl, whisk the soda water in until a batter forms

**For the smoked tomato salsa:** you will need a wok with a metal steamer and tight fitting lid, take the core out of the tomatoes and score an X on the base, then slice them in half and place in the steamer cut side up. Place the smoking chips into the wok and heat until they begin to smoke, put the steamer onto of the wok with the lid on and smoke for 5 minutes. When done place the tomatoes on a plate in the fridge to cool. When the tomatoes are cold, peel the skin off and dice into 1cm pieces.

Finely dice the red onion and garlic and place in a bowl with the diced tomatoes sherry vinegar, olive oil, parsley and mint. Mix well and season to taste.

**For the pickled radishes:** place the red wine vinegar, sugar, fennel seeds, coriander seeds and salt into a pot and bring to the boil over medium heat then pour over the radishes, cool to room temperature.

**To finish:** Dust the flowers lightly in plain flour, then dip them into the batter and fry in a deep fryer at 180 degree until they look golden and crisp, remove from the fryer and drain on paper towel, season the flowers lightly.

Smear some aioli on a plate and spoon on the salsa, place the flowers, radishes (pickled and shaved) and garnish with radish cress.

Compliments of the Chef, Christian  
1918:Bistro & Grill, Tanunda  
<http://www.1918.com.au/>