



HERBERT
SMITH
FREEHILLS

THE MAGIC OF MEXICO FROM OUR KITCHEN TO YOURS

2020



MENU

*All recipes are available for you to customise your own feast.
Pick your favourite, or try them all.*

Fish tacos with chipotle mayo and tangy cabbage salad

Vegetarian option

Smokey mushroom tacos with tangy cabbage salad and
lime yoghurt

Optional side

Charred corn with smoky paprika, chilli, lime and parmesan

ON THE SIDE

Guacamole and corn chips

DULCE

Fruit salad and ice cream, or even simpler, vanilla ice cream
with milo

Optional dessert

Churros with cinnamon sugar and hot chocolate sauce

BEBIDAS (DRINKS)

Margaritas

Orange soda

SHOPPING LIST

EAT

The recommended quantities below serve 4 as a guide for you to halve or increase to your needs.

- 1pkt of 8 tortillas flour or corn (GF alternative)
- 600g white fish fillet, skin off.
Ask the fishmonger for a local or NZ fish
- Spices: cumin, coriander, fennel. Buy ground or seeds
- Smoked paprika
- Dried oregano
- Plain flour and/or rice flour (GF alternative)
(You will need 1 cup)
- Milk or buttermilk (you will need 1 cup)
- Vegetable or sunflower oil for frying
- 1 pkt pain corn chips (or more if you're hungry)
- Pickled jalapenos
(look in the dressings or Mexican aisle)
- Chipotle in adobo sauce, you will only need about 2 teaspoons, but the rest keeps in the fridge for up to two months. (In the Mexican section)
- Good mayonnaise - look for 'whole egg'
- 2 medium avocados
- Cabbage (¼ red cabbage, ¼ white cabbage)
- 1 red onion
- 1 bunch coriander
- 5 limes
- Fruit for fruit salad
- Vanilla ice cream
- Milo - you know you want it

PANTRY STAPLES

- Salt & pepper
- White vinegar
- Vegetable oil or sunflower oil for frying
- Extra virgin olive oil (for mushroom recipe)

UPGRADE FOR OPTIONAL RECIPIES

VEGETARIAN VERSION

- 800g mix of flat and oyster mushrooms
- Garlic
- Soy sauce
- Greek yoghurt
- 1 lemon
- Bamboo skewers

CORN ON THE COB

- 4 corn on the cob
- Chilli powder
- Parmesan or Manchego cheese
- Smoked paprika
- 2 tablespoons butter

CHURROS

- 115g unsalted butter
- Sugar (white or caster, you will need 1 cup plus 1 tablespoon)
- 1 cup plain flour
- Ground cinnamon
- 3 eggs
- 200g dark chocolate
- 100ml fresh cream

BEBIDAS (DRINKS)

- Tequila (white or dark works)
- Cointreau or Triple Sec
- Soda water
- 3 oranges
- Fresh mint

RECIPE CARDS

FISH TACOS WITH CHIPOTLE MAYO AND TANGY CABBAGE SALAD

**MAKES 8 TACOS, ADJUST QUANTITIES
FOR A HUNGRIER CROWD**

INGREDIENTS

8 soft corn or flour tortillas
600g white fish fillet, skin off,
cut into pieces 2cm x 5cm
1 teaspoon cumin (seeds or ground)
1 teaspoon coriander (seeds or ground)
½ teaspoon fennel (seeds or ground)
¼ teaspoon dried oregano
Salt and freshly ground pepper
1 cup plain or rice flour - or a mix of both if you have them
1 cup milk or buttermilk
Vegetable oil for shallow frying

METHOD

If using whole spices, toast the seeds in a dry frypan over medium heat until fragrant. Once they've cooled, grind them finely in a mortar & pestle or spice grinder.

In a shallow dish, combine the spices with flour, ½ teaspoon salt and freshly ground black pepper.

Place milk in another shallow dish large enough to fit the fish.

Heat enough vegetable oil to cover the base of a large frypan pan over medium to high heat.

Dip the fish in the milk then in the flour and carefully place the fish in the heated oil. Cook until golden, turning and cooking through on all sides. Remove and drain on paper towel. Keep in a warm oven until ready to serve.

Heat the tortillas in the oven, microwave or on the stove and cover with a clean tea towel to keep warm.

TANGY CABBAGE SALAD

**SERVES 4 WITH MAYBE A LITTLE
LEFT OVER FOR THE NEXT DAY.
IT'S DELICIOUS ON TOASTIES.**

INGREDIENTS

¼ red cabbage, finely sliced
¼ white cabbage, finely sliced
½ red onion, finely sliced
3 tablespoons lime juice
1 tablespoon white vinegar
½ bunch coriander, leaves picked and roughly chopped
Pinch dried oregano
Salt and freshly ground pepper to taste

METHOD

Prepare before you start the fish. Steep the onion in the lime juice for five minutes while you're slicing the cabbage.

Combine cabbage, coriander and oregano and mix well.

Add onion, lime juice, vinegar, salt and pepper, approximately 20 mins before serving.

MUSHROOM TACOS WITH LIME YOGHURT

MAKES 4

INGREDIENTS

8 corn or flour tortillas
800g mix of flat and oyster mushrooms
1 teaspoon ground cumin
1 teaspoon ground coriander
1 teaspoon smoked paprika
2 cloves garlic
1 tablespoon soy sauce
2 tablespoons extra virgin olive oil
1 tablespoon butter
A squeeze of lemon juice
½ cup Greek yoghurt
1 ½ teaspoons lime juice
Salt
Bamboo skewers

METHOD

To prepare the marinade: crush the garlic and combine with spices and soy sauce with a dash of extra virgin olive oil.

Cut the flat mushrooms into four wedges and if the oyster mushrooms are huge, tear them into a similar size as the wedges.

Marinate the mushrooms in the spice and soy sauce mixture, for at least an hour.

Skewer the mushrooms and place on a baking tray lined with baking paper.

Melt the butter, combine it with the olive oil and brush onto the skewers.

Roast at 180° for 12 minutes, turning after 6 minutes.

To prepare the sauce: combine yoghurt, lime juice and salt to taste and refrigerate until ready to serve.

Serve the mushrooms on a warm platter with all the pan juices and a squeeze of lemon juice.

Heat the tortillas in the oven, microwave or on the stove and cover with a clean tea towel to keep warm.

Place the mushrooms on your tortilla and remove the skewer. Top with lime yoghurt and cabbage salad.

CHIPOTLE MAYO

You really need to make this to your own taste but below is a guide. Be careful adding the chipotle sauce, it's got quite a strong flavour and you can't take it out once you've put it in ... or you may end up with a LOT of chipotle mayo.

INGREDIENTS

1 jar or tin (about 200g) of chipotle chillies in adobo sauce

You will only need about 2 teaspoons, but the rest keeps in the fridge for up to two months

½ cup mayonnaise – store bought is fine, try to get 'whole egg'

METHOD

Blend the whole jar or tin of chipotles with adobo sauce to a paste, leaving a little bit of texture.

Combine 2 teaspoons of the chilli paste with mayonnaise, adding more of either to taste.

Store the remaining chipotle sauce in a clean jar in the fridge for later use.

Kitchen Tip: Put a little in some beef mince for a burger; add some to red kidney beans fried with onions; mix it with butter to melt onto steamed corn.

CHARRED CORN WITH SMOKY PAPRIKA, CHILLI, LIME AND PARMESAN

SERVES 4

INGREDIENTS

4 corn on the cob
2 tablespoons butter
½ teaspoon smoked paprika
Pinch chilli powder
Zest of 1 lime
Salt and pepper
Grated parmesan or Manchego cheese

METHOD

Put the corn on the BBQ, husk and all.

Cook for 6-8 mins, turning regularly, remove and let cool.

Combine softened butter with spices, lime zest, salt and pepper.

Peel the husk off the corn, and return it to the BBQ, turning regularly until charred and heated through. Keep warm.

When ready to serve, roll in the butter and top with grated parmesan to cover the top of each cob.

ON THE SIDE GUACAMOLE

SERVE WITH CORN CHIPS

INGREDIENTS

¼ red onion, finely chopped
2 tablespoons lime juice
Sea salt
2 medium avocados
1 tablespoon pickled jalapenos, finely chopped, less or more to your liking
2 tablespoons chopped coriander leaves
2 teaspoons cumin seeds, toasted and ground - you only need a pinch for the guacamole, save the rest for the tacos
Corn chips

METHOD

Place the onion and lime juice in a small bowl and let it steep for 5 minutes.

If using fresh seeds, toast the cumin seeds until fragrant, let cool and grind using a mortar and pestle or spice grinder.

Scoop the avocado flesh into a bowl and add all other ingredients including the onion and citrus juice. Gently mash the avocado flesh with a fork, leaving a bit of texture in it.

Check the seasoning with a corn chip, you don't want to oversalt it.

Serve in a bowl with corn chips to dip.

DULCE

Everyone loves dessert. If you've done enough cooking already ... I suggest fruit salad and ice cream. Or even simpler, that old Aussie favourite, vanilla ice cream with milo.

If you're feeling adventurous ... Try making your own Churros with cinnamon sugar.

INGREDIENTS

115g unsalted butter
1 cup plus 1 tablespoon sugar (white or caster)
1 teaspoon salt
2 teaspoons ground cinnamon
1 cup plain flour
3 eggs
3 cups vegetable oil for frying

For the chocolate sauce

200g dark chocolate (buttons or break up a block)
100ml fresh cream

METHOD

In a medium saucepan, combine 1 cup of water, butter, 1 tablespoon of sugar, salt, 1 teaspoon ground cinnamon.

Cook over medium heat until the butter is melted and remove from heat.

Add the flour all at once and mix with a wooden spoon until incorporated, and the dough comes away from the side of the pan.

Let it cool for 20 minutes, then stir in the eggs, one at a time, beating well after each addition.

Transfer the dough to a piping bag fitted with a medium star or round nozzle. If you don't have a piping bag, using a tablespoon, take a small ball shape and carefully place them into the oil, to form a doughnut, they'll be just as tasty.

For the hot chocolate sauce

Place chocolate in a metal or ceramic bowl.

In a small saucepan, heat cream until simmering (little bubbles appear, do not boil).

Remove immediately and add to chocolate.

Stir until chocolate is dissolved and silky smooth.

If making ahead, it can be reheated gently in the microwave for 10-20 seconds at a time.

BEBIDAS (DRINKS)

ORANGE SODA

Juice of 3 oranges
1.25l soda or mineral water
Sprigs of mint if you have them

Pour soda into a tall glass (or a short plastic one - let's make this easy on you) with ice

Top with orange juice to taste

Add a sprig of mint for a bit of fancy

MARGARITA

Prepares 2 standard drinks

Sea salt
Limes
Lots of ice
45ml Tequila
45ml Cointreau or Triple Sec
30ml lime juice

If you have room in the freezer, chill your glasses down for an hour while you're getting everything ready.

Coarsely grind some sea salt onto a saucer.

Squeeze the lime juice and with the spent lime half, rub the rim of the glasses to set the salt.

Dip the glass rim into the salt and start making your drink.

Place ice in a cocktail shaker or large jar with tight fitting lid, up to two thirds full.

Pour in the liquids: tequila, Cointreau or Triple Sec, lime juice. Shake it like you're in Puerto Vallarta!

Pour gently into your salt rimmed glasses, adding a little extra ice in your glass to slow things down.