made TO MATCH

Step 1. Preserved Lemon Mayonnaise

Ingredients

1 Cup Mayonnaise
3 Tbl Preserved Lemon (skin only, fine dice)
2 Tbl Lemon Juice
2 Tbl Basil (chopped)
Sea Salt and Fresh Black Pepper

Method

Place the mayonnaise, diced preserved lemon skin, lemon juice and basil in a small mixing bowl. Stir to combine, then season with a little more sea salt and fresh black pepper. Refrigerate until required.

Step 2. Cooking and Serving

Ingredients

20 Slider Buns (split and buttered)
Canola Oil
1Kg Fresh Kahawai Fillet (cut into slider sized portions)
Sea Salt and Fresh Black Pepper
Watercress
Preserved Lemon Mayo
2 Lemons

Method

Heat up your skillet or BBQ flat top to medium heat before toasting your slider buns until golden and crispy around the edges. Hold aside.

Season the kahawai portions, then cook for 3 minutes on each side until golden. Remove from the BBQ and hold.

Set out your slider bun bases and top with hot kahawai, watercress and a squeeze of lemon. Put a dollop of preserved lemon mayo on the slider lids and place on top of your other slider half. Serve and watch them disappear!

Cheers!

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