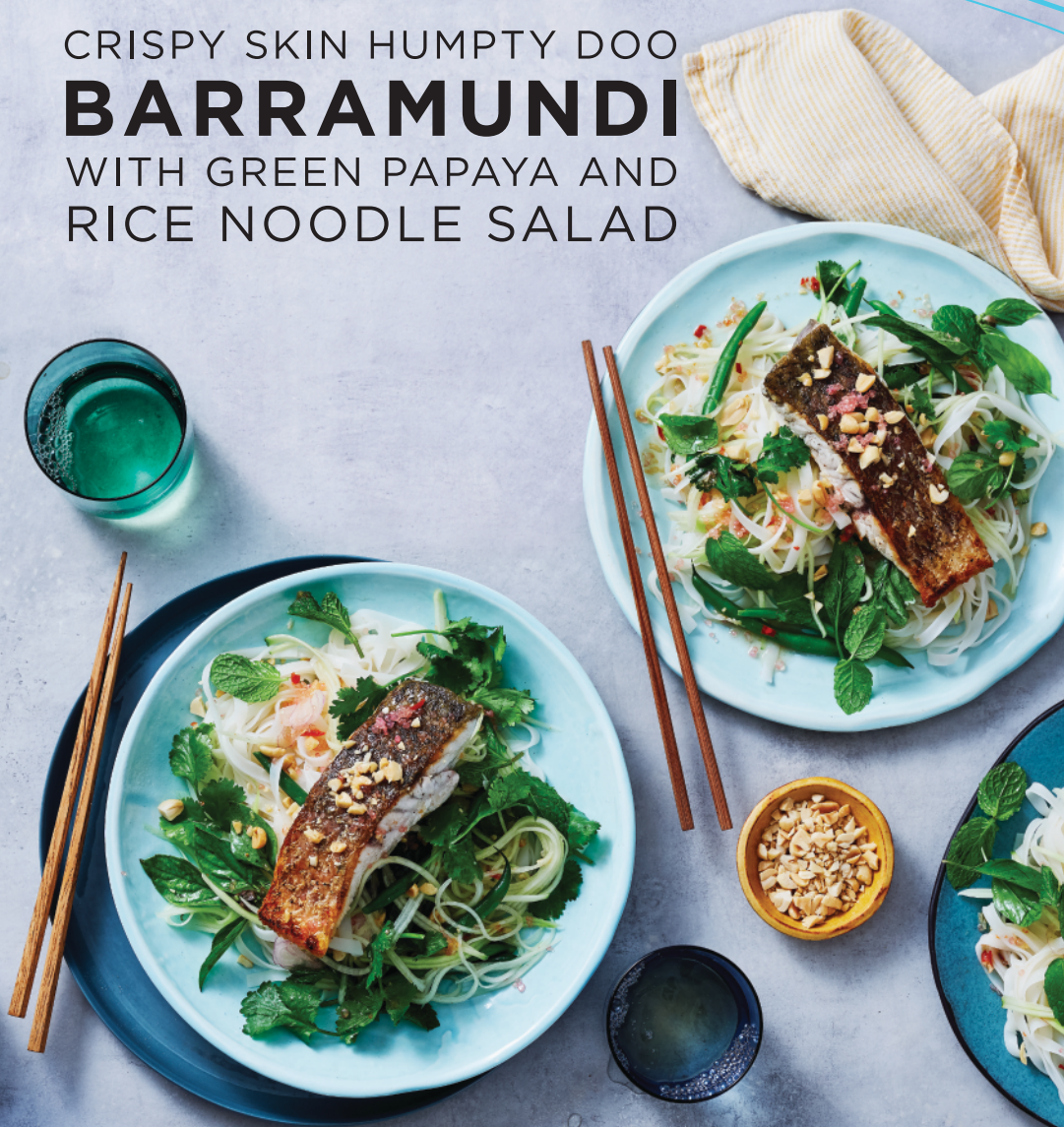




SCAN FOR VIDEO

CRISPY SKIN HUMPTY DOO
BARRAMUNDI
WITH GREEN PAPAYA AND
RICE NOODLE SALAD



CRISPY SKIN HUMPTY DOO BARRAMUNDI WITH GREEN PAPAYA AND RICE NOODLE SALAD

Prep time **25 minutes** | Cooking time **20 minutes** | Serves **4**



Finger lime, fragrant herbs and crisp-skinned barramundi are a match made in heaven—the flavours are hot, sour, salty and sweet, with a freshness that will see this dish on high rotation on balmy summer days.

INGREDIENTS

- 4 Humpty Doo Barramundi Fillet portions
- 2 tbsp neutral-flavoured oil, such as vegetable oil
- 375g dried rice noodles
- 120g baby beans, trimmed
- 1 green papaya, shredded
- 2/3 cup each mint, Thai basil and coriander
- 3 red shallots, thinly sliced
- Roasted salted peanuts, coarsely chopped, to serve

NUOC CHAM

- 2 birds-eye chillies, coarsely chopped, or to taste
- 2 garlic cloves
- 2 tbsp grated palm sugar
- 60ml (1/4 cup) fish sauce
- Juice of 2 limes
- 3 finger limes, plus extra to serve

5 SIMPLE STEPS

1. To make the nuoc cham, pound the chilli, garlic and sugar in a mortar and pestle to a paste. Add lime juice, fish sauce and 60ml (1/4 cup) hot water and stir to dissolve the sugar. Check the flavours—the sauce should be a balance of hot, sour, salty, and sweet. Squeeze in the finger lime pearls, stir to combine and set aside.
2. Cook the noodles in a large saucepan of boiling water for 5–6 minutes until just tender, adding the beans in the last minute or two of cooking. Drain and rinse under cold running water. Drain well and transfer to a large bowl. Add the papaya, herbs and shallot, drizzle with a little nuoc cham and toss to combine.
3. Heat a large heavy-based frying pan over medium heat. Season barramundi all over with sea salt and freshly ground pepper. Drizzle with 2 tbsp olive oil and rub into the skin and flesh.
4. Place barramundi, skin-side down in the heated pan and cook for 6 minutes, turn and cook for another 7 minutes. Transfer to a plate to rest for 2 minutes.
5. Divide noodle salad among serving bowls and top each with a piece of crispy barramundi. Scatter with peanuts then squeeze over the finger lime pearls. Serve with extra nuoc cham to drizzle.