

# SMOKED AQUNA COD WITH PICKLED RADISHES



*Life tastes better our way.*



**AQUNA**  
Sustainable Murray Cod



## INGREDIENTS

### FISH

2 x 500g Aquana cod fillet  
(skin off, pin boned)

### PICKLED RADISH

1 x bunch fresh radish  
175ml water  
100ml white wine vinegar  
25g sugar  
1 x bay leaf  
1 sprig thyme  
4 x peppercorn  
4 x juniper berries  
5g salt

PREP: 30 minutes  
(48 hours stagnant time  
for radishes)

COOK: 30 minutes

SERVES: 2 people

DIFFICULTY: medium

## METHOD

### PICKLES

1. Remove tops of the radish and clean well.
2. Cut in half and place in a good quality plastic container.
3. In a small saucepan heat the pickle ingredients until sugar and salt have dissolved.
4. Pour warm mixture over the radishes (around 50 – 60°C) – make sure the radishes are submerged in the pickle liquid.
5. Allow to pickle for at least 48 hours - may be kept for up to one month.

### TO SMOKE

1. Soak woodchips in water for 15 minutes.
2. In a smoker light the charcoal and leave lid on until the temperature is 120 – 130°C.
3. Place the woodchips over the charcoal and place fish inside smoker making sure that there is no direct heat from the charcoal hitting the fish.
4. Smoke fish for 15 – 20 minutes while keeping an eye on the temperature (needs to stay at 120 – 130 °C).
5. Remove fish and allow to rest for a couple minutes.

### TO SERVE

- Remove radish from the pickling liquid.
- Place smoked fish on a serving platter and place pickles with the fish.



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RECIPE #8



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