

WILD FINGER LIME



Citrus Caviar

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Wild Finger Lime

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Introducing Australia's exquisite rainforest fruit
- The Finger Lime.

Lime crystals explode in your mouth, giving a
unique lime sensation.

A variety of skin and flesh colours (yellow,
green, pink, red and clear) are grown. Each
variety has its own distinctive flavour.

Finger Limes can be used in many ways,
Salads, Seafood, Pasta, Curry, Sushi, Sashimi,
Deserts and Cocktails.

Try some of these recipes or create your own.



Wild Finger Lime

Tasmanian Scallops
on the shell
Zucchini
Sanchoy Pepper
Sake
Lime Juice
Olive Oil
Finger Limes

Grilled Tasmanian Scallops with Finger Lime

Finely shred zucchini and place small amount over scallops. Add a drop of olive oil, splash of sake and lime juice onto each scallop.

Sprinkle sanchoy pepper and bake until cooked. Remove from oven, garnish with finger lime and serve warm



Wild Finger Lime

1 fresh kaffir-lime leaf, sliced
into thin strips
2cm piece fresh ginger,
peeled and sliced into thin
strips

1 red banana chilli, seeded
and finely sliced

25ml Tamari or light soy sauce
Finger lime to serve

Steamed Oysters with Kaffir Lime, Chilli, Ginger, Finger Lime and Tamari

Place oysters in a 25cm bamboo steamer basket and top each with 1-2 pieces each of the kaffir-lime leaf, ginger and chilli.

Add 1cm of water to a wok and bring to the boil.

Place steamer basket over wok, cover with a lid and steam for 1 minute 45 seconds. Remove basket from wok and place basket onto a serving plate.

Drizzle with Tamari and squeeze finger limes over the oysters.

Serve immediately.



Wild Finger Lime

4x180gram skinless
barramundi fillets
300g leeks (white only thinly sliced)
¼ cup chopped parsley
¼ cup chopped chives
¼ cup toasted macadamias
finely chopped
4 finger limes
40g butter
¼ cup sweet sherry
salt & pepper

THE SAUCE

Liqueur from leek
and sherry mixture
¼ cup fish stock
5g ground lemon myrtle
5g grated parmesan cheese
90g butter
4 finger limes
chives & dill to garnish

Poached Barramundi Roulade with pearls of Finger Lime Caviar, Macadamia Nuts and Herbs.

Saute leek in butter until soft and slightly brown. Season to taste. Add sherry and reduce slightly. Cool, then mix with chopped herbs and macadamias. Lay Barramundi fillets out and cover with a double layer of cling wrap. Using a meat mallet, gently batten each fillet until approx. 2mm thick. Spread the contents of one finger lime out on each fillet and season. Then spread leek, herbs and macadamia mixture on top. Place each fillet on a piece of cling wrap twice the size of fillet. Roll it up tightly to form a bonbon shape. Tie a knot tightly at each end and place in simmering water and poach for 7-10 minutes, until they are firm to touch. Once firm take out and let to rest. Meanwhile, prepare sauce by heating leek and sherry liqueur along with the fish stock, slightly reduce. Add lemon myrtle, parmesan, and monte with the butter and season. Do not boil. Add contents of finger limes to sauce just prior to serving.

Place fillets of Barramundi cut in half on a plate. Pour over sauce and garnish around fish with dill and chives.



Wild Finger Lime

smoked salmon
cucumber
wasabi or
horse raddish cream
capers
finger limes
fresh tahitian lime

Smoked Salmon Wraps with Finger Limes

Finely shred cucumbers, lay salmon slices out.

Place cucumber, finely sliced capers, horse radish cream or wasabi and finger limes on salmon and wrap.

Squeeze a little lime juice over the top and garnish with finger limes.



Wild Finger Lime

THE MARINADE

- 1 garlic clove
- 6 fresh prawns
- 1 fresh chilli
- juice from finger limes

THE FILLING

- 1 red capsicum
- 1 continental cucumber
- 1 carrot
- 1 spanish onion
- fresh mint leaves
- 1 bunch coriander

THE SAUCE

- 225g sugar
 - 200ml water
 - fresh chilli
 - finger lime
- 6-12 sheets of rice paper

Wrapped Ballina Prawns , marinated in Finger Limes with Lime Chilli Dipping Sauce

Peel prawns, de-vein, marinade in fresh chilli and juice from finger limes.

Prepare dipping sauce, bring sugar and water to the boil, add fresh chilli and slices finger lime. Set aside to cool.

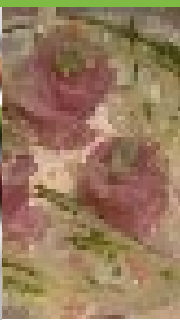
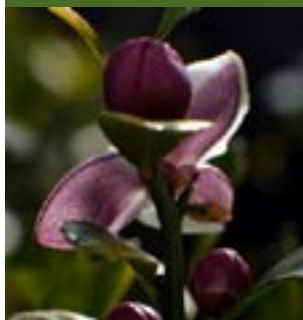
Julienne all filling ingredients, chop herbs, add some dipping sauce and fresh lime juice, add chilli to taste.

Cook prawns in macadamia oil, leave 3 head on for garnish. Chop 3 prawns roughly and add to the filling mix.

Soak rice paper in warm water, drain well and wrap filling.

Garnish with the rest of the prawns and serve with dipping sauce

Enjoy



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