

# Recipe of the Week!

## Macadamia, Bush Tomato & Wattleseed Coral Trout Goujans



*500g Coral Trout Fillets  
1 cup Plain Flour  
Salt & Pepper  
2 Eggs  
1 cup Macadamia Nuts, finely chopped  
1 tsp Ground Bush Tomato (akudjara)  
1 tsp Ground Wattleseed  
1/3 cup Vegetable Oil  
2/3 cup Whole-Egg Mayonnaise  
1/2 tsp Ground Bush Tomato, extra  
Juice of half a Lime  
Lime Wedges, to serve*

Cut fish into 2cm thick goujans, set aside. Combine flour, salt & pepper in a large shallow bowl. Lightly beat eggs in a separate bowl. Combine macadamia nuts and ground spices in a third bowl. Heat oil in a large fry pan, while oil is heating, dip fish in seasoned flour, then into egg and then into spiced macadamia nuts. Fry goujans in batches for 1-2 minutes on each side or until fish is just cooked through.

Drain on absorbent paper.

Make bush tomato mayonnaise by combining mayo, bush tomato and lime juice in a small bowl. Check seasoning and add extra salt & pepper if necessary.

Serve hot goujans with bush tomato may and lime wedges