

Paddy's

Markets
— MENU —

CHRISTMAS SPECIAL



BY -
NIKOLETTA NICOLOAU

Νικολέττας Kitchen



GRILLED OCTOPUS

INGREDIENTS

1-1.5kg Octopus - ask your fishmonger to clean and remove the beak
4 Tablespoons extra virgin olive oil
3 Tablespoons white wine or white wine vinegar
2-3 Bay leaves
Peppercorns
Salt

METHOD

1. Thoroughly wash and pat the octopus dry. Rub with extra virgin olive oil and white wine and leave to marinate for 4-6 hours or overnight.

2. Bring a large pan of water to simmer. Add about 4 tablespoons of extra virgin olive oil and white wine, a good pinch of salt, a teaspoon of peppercorns and 2 to 3 bay leaves. While the water is simmering, carefully dip the octopus three times before submerging it into your pot, making sure it's completely covered in water and simmer with the lid on for about 30-40 minutes until tender, checking it in-between.

3. Meanwhile, mix all the ingredients for the dressing together and let it sit at room temperature

4. Once the octopus has turned pink and feels tender, remove it and cut the tentacles and slice the head into pieces. Let it cool down completely before charring it on the BBQ for a couple of minutes on a high heat.

5. Have your dressing ready on the side in a big enough bowl so you can immediately add the octopus pieces straight into the dressing while it's still hot so it soaks up all those flavours. Plate up and drizzle the remaining dressing on top.

FOR THE DRESSING

1/4 Cup olive oil
2 Tablespoons lemon juice
1/4 Cup fresh chopped parsley
1 garlic clove, grated
1 Teaspoon oregano
Salt and pepper to taste





CRISPY FRIED ATHERINA

-WHITEBAIT/SMELTS

INGREDIENTS

- 500g Whitebait
- 75g Plain flour
- 25g Semolina
- 25g Cornflour
- ½ Teaspoon sweet paprika
- ½ Teaspoon garlic powder
- 2 Teaspoon salt
- 1 Pinch white pepper
- Light flavour extra virgin olive oil for frying

METHOD

1. Rinse the whitebait really well under cold water, about 3-4 times. Drain them and place them on a couple of paper towels, patting them dry. It's important the fish are dry before they are coated with the seasoned flour. You can prep these the day before you want to fry them, refrigerate them in a container lined with paper towels.
2. In a large freezer bag, add and mix the flour, semolina, cornflour, sweet paprika, garlic powder, salt and pepper. Add the dry whitebait and shake until well coated. Sift everything in a colander to get rid of any remaining flour that's been unused. It's easier to do this in 2 batches.
3. Add the oil to a deep pan on a medium-high heat. Test the heat of the oil with one of your volunteered soldiers (whitebait). If it's sizzling and crisping up, you're ready to go.
4. Add in a handful of fish and gently nudge with a fork occasionally to avoid any fish sticking together. Fry for 2-3 minutes until crispy and golden. Remove with a steel wide skimmer and place on a paper-towel-lined plate. Repeat in batches.
5. Season with salt and serve with lots of lemon. Avoid squeezing lemon until you're ready to eat to keep the atherina from getting soggy.

PAVLOVA – CYPRUS STYLE



INGREDIENTS

3 Eggs
165g Caster sugar
½ Tablespoon cornflour
½ Teaspoon ground cinnamon
1 Pinch ground cloves

1 Teaspoon vinegar
300ml Thickened cream
1 Tablespoon rose water
Pomegranate Seeds
Pistachios
Fresh mint

METHOD

1. Preheat your oven to 150°C fan-forced. Line a baking tray with baking paper and draw around the base of a cake tin.

2. Using an electric mixer, beat the egg whites in a bowl until you form soft peaks. Add the sugar a tablespoon at a time while whisking at the same time. Whisk for about 10 minutes until the sugar has completely dissolved. You can check this by rubbing a little bit of the meringue in-between your fingers. If you feel any sugar granules, continue whisking for a little longer. You should be left with a smooth, thick and glossy meringue.

3. Sift the cornflour, cinnamon and cloves, drizzle the vinegar and mix for another 5 to 10 seconds until combined.

4. Spoon the mixture into the circle on the baking paper, shaping to form a mound.

5. Bake for 5 minutes then reduce the oven to 100°C fan-forced for 1 hour. Turn the heat off and leave the pavlova in the oven with the door slightly open using a wooden spoon and leave for at least 4 hours or overnight.

6. Once your pavlova is ready to serve, whisk the cream and rose water in a bowl until you've formed firm peaks. Gently spoon the mixture over your pavlova and finish with pomegranate, pistachios and fresh mint in your own creative way.



POTATO AND BEAN SALAD

INGREDIENTS

1kg Salad potatoes
1 Handful green beans
¼ Cup extra virgin olive oil
1 Lemon
1 Garlic clove
1 Small bunch parsley
1 Small bunch coriander
10-12 Leaves fresh mint
1-2 Spring onions
1 Teaspoon dried mint
1 Tablespoon capers
Salt and pepper to taste

METHOD

1. Wash your potatoes and submerge them into salted boiling water. Cook for about 15 minutes until they fall off the knife.
2. While they're boiling, in a large bowl, mix the extra virgin olive oil, lemon juice, dried mint and grated garlic.
3. About 5 minutes before your potatoes are ready, add the green beans for 3 to 5 minutes, giving them a quick blanch. Strain, leave to cool slightly before quartering the potatoes and adding them into your bowl with the dressing, making sure everything is coated.
4. Finely chop the spring onions, parsley, coriander and mint. Add in with the capers, salt and pepper and mix well.

CHERRY AND LIME MOJITO MOCKTAIL



INGREDIENTS

- 6 Cherries
- 1 Lime
- 12 Mint leaves
- 1 Teaspoon simple sugar syrup
- 1 Cup ice
- ½ Cup soda water

METHOD

1. In a glass, add the pitted and halved cherries. Using a muddle or a rolling pin or the end of a wooden spoon, gently squash the cherries.
2. Cut a slice of lime, about 1 cm thick and cut into fours. Add the pieces of lime into the glass and gently muddle 3-4 times.
3. Grab the mint leaves and give them a clap in your hands to release their aromas. Pop them in the glass along with the sugar syrup and give everything a mix.
4. Fill the glass with ice, and then top with soda water. Garnish with fresh mint and a cherry. Serve immediately.

Paddy's FREE FAMILY ENTERTAINMENT

FLEMINGTON ENTER VIA AUSTIN AVE, HOMEBUSH WEST

DEC 3RD	NIKOLETTA'S KITCHEN CHRISTMAS COOKING DEMO	11AM - 1PM
DEC 10TH	PHOTOS WITH SANTA AND HIS ELF	10AM - 2PM
DEC 11TH	CHRISTMAS CAROLS	9AM - 12PM
DEC 12TH	CHRISTMAS CAROLS + PHOTOS WITH SANTA & HIS ELF	10AM - 2PM
DEC 17TH	CHRISTMAS CAROLS + PHOTOS WITH SANTA & HIS ELF	10AM - 2PM
DEC 18TH	CHRISTMAS CAROLS	9AM - 12PM
DEC 19TH	CHRISTMAS CAROLS + PHOTOS WITH SANTA & HIS ELF	10AM - 2PM
DEC 24TH	CHRISTMAS CAROLS	11AM - 2PM

HAYMARKET 9 - 13 HAY ST, HAYMARKET

NOV 27TH	NIKOLETTA'S KITCHEN CHRISTMAS COOKING DEMO	10AM - 12PM
DEC 9TH - 12TH	PHOTOS WITH SANTA AND HIS ELF	11AM - 2PM
DEC 16TH - 24TH	PHOTOS WITH SANTA AND HIS ELF	11AM - 2PM
DEC 16TH - 17TH	CHRISTMAS CAROLS	11AM - 2PM
DEC 19TH	CHRISTMAS CAROLS	11AM - 2PM
DEC 23RD	CHRISTMAS CAROLS	11AM - 2PM

