

SAT 9 SEPTEMBER



**PARKLANDS  
FOOD FEST**

AT LIZARD LOG

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## Cheeseburger Springrolls

BY DAN HONG

### INGREDIENTS

20 spring roll wrappers  
700g good quality beef mince  
200g Heinz tomato ketchup  
150g american mustard  
250g processed burger cheese or kraft singles- diced  
150g dill gherkins finely chopped  
1 large onion finely chopped  
Salt and pepper  
1 egg beaten for sealing rolls  
Oil for deep frying

### METHOD

Cook beef mince in a pan and season to taste. Transfer to bowl and leave to cool.  
Once cool, add gherkins, onion, cheese, ketchup and mustard and season to taste.  
Make springrolls by filling each springroll wrapper with about a tablespoon of the mixture and roll up using some beaten egg to seal. Heat deep frying oil to 180 degrees.  
Fry springrolls a few at a time for approximately 3 minutes or until golden brown.  
Drain on absorbent paper and serve immediately.

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## Ceviche of Kingfish with Vietnamese Flavours BY DAN HONG

Serves 6 as an entrée

### *Dressing*

#### **INGREDIENTS**

3 Birdseye chillis  
160ml fish sauce  
75g caster sugar  
100ml lime juice  
15ml chilli oil  
1 clove garlic  
3 coriander roots  
(scraped and washed)  
Pinch sea salt  
Fried shallots and Prawn crackers  
for garnish

#### **METHOD**

In a mortar and Pestle grind chillis, coriander root and garlic with salt until a smooth paste is formed. Add sugar and grind until dissolved. Then add lime juice, fish sauce and chilli oil. Mix well.

### *Ceviche*

#### **INGREDIENTS**

600g piece of Sashimi grade Kingfish  
(skin off)  
3 lime leaves (sliced as thin as possible)  
1 stalk of lemon grass (very finely sliced)  
(white part only)  
1 long red chilli (very finely sliced)  
1 bunch of coriander (leaves only, roots  
saved for dressing) (finely sliced)  
1 bunch Thai basil (leaves only) (finely sliced)  
1 bunch roundleaf mint  
(leaves only) (finely sliced)

#### **METHOD**

Dice kingfish place in bowl with all other ingredients except dressing and garnish. Mix dressing well and spoon dressing over kingfish.  
Mix well and divide into bowls. Top with fried shallots and serve prawn crackers on the side.