

# GREAT CATCHES

### MAKE A SPLASH

(more expensive varieties)

#### **SALMON**

A firm, oily, orange-fleshed fish. Buy it fresh in fillets, cutlets, steaks or kebabs, or smoked in fillets or slices.

**Cook:** Pan-fry, bake, poach, barbecue, microwave, grill. Nice raw and in sushi. Particularly high in omega-3.

#### **SNAPPER**

Great all-rounder with a delicate flavour and moist, white flesh.
Usually sold whole or in fillets.

Cook: Poach, steam, pan-fry, bake

**Cook:** Poach, steam, pan-fry, bake, microwave, barbecue, grill.

#### **TUNA**

A firm, oily, red/brown-fleshed fish. Buy it in steaks.

**Cook:** Pan-fry, bake, barbecue, microwave. Nice raw and in sushi. Particularly high in omega-3.

#### **BLUE COD**

Has pink flesh that whitens on cooking, and has medium-thick flakes once cooked. Usually sold in cutlets or steaks.

**Cook:** Poach, pan-fry, bake, smoke, microwave. Takes marinades well.

# AFFORDABLE MOST DAYS

(medium-priced varieties)

#### **GURNARD (RED)**

A firm, white fish that holds its shape when cooked.

**Cook:** Bake, pan-fry, steam, poach, barbecue. Nice raw and in sushi.

#### **LEMONFISH**

A firm, white fish that holds its shape when cooked.

Cook: Bake, pan-fry, poach, steam.

#### **TARAKIHI**

A moist, white fish that has medium-thick flakes when cooked. **Cook:** Bake, pan-fry, poach, barbecue, microwave. Nice raw and in sushi.

#### LING

A good stock-standard firm, whitefleshed fish that holds its shape well when cooked. It tends to be sold in large fillets.

**Cook:** Pan-fry, bake, stir-fry, barbecue, poach, grill.

#### HOKI

A delicate, white-fleshed fish that flakes easily when cooked.

Cook: Bake, microwave.

## BUDGET-FRIENDLY

(less expensive varieties)

#### **TREVALLY**

A marbled, pink fish with a darker fat line that can be removed. Once cooked it has medium-thick flakes. **Cook:** Pan-fry, bake, steam, poach, microwave.

#### **FLOUNDER**

A delicate fish that flakes easily when cooked. Very strong flavour. **Cook**: Pan-fry, bake, barbecue, microwave.

#### **RED COD**

A delicate, white-fleshed fish that flakes easily when cooked. **Cook:** Pan-fry, bake, poach, microwave.

#### **KAHAWAI**

A dark, oily fish that lightens on cooking.

**Cook:** Pan-fry, bake, microwave, poach.

#### **SKATE**

A white fish with medium-thick flakes when cooked.

**Cook**: Bake, poach, microwave, marinate.



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