



## These delicious recipes have kindly been created and shared by *Matt Golinski*

Chef Matt Golinski is all about real food that is seasonal, local, and packed with flavour. Being a proud Sunshine Coast local and long-time advocate of Queensland produce, Matt has built a career around his love for fresh ingredients and the stories behind them. Today, Matt brings his passion for food to life in many ways as a consultant chef, festival guest, food writer, and active Slow Food advocate.

# Passionfruit Scallop Ceviche

*with Avocado Salsa, Crispy Shallots, Chilli and Mint*

MAKES  
12

### INGREDIENTS

|                               |                         |
|-------------------------------|-------------------------|
| 12 half shell scallops        | 1 clove garlic, crushed |
| 2 tbs fresh passionfruit pulp | 2 tbs lemon juice       |
| 2 tbs lime juice              | 2 tbs crispy shallots   |
| 1 tsp sugar                   | 1 red chilli, julienned |
| ½ tsp salt                    | 24 mint leaves          |
| 1 tsp shallot, minced         |                         |
| 1 ripe avocado, diced         |                         |

### METHOD

1. Remove scallops from their shells and slice in half or thirds horizontally. Wash and dry the shells.
2. Mix the passionfruit, sugar, lime juice, salt and shallots together until the sugar and salt have dissolved.
3. Gently mix the lemon juice and garlic through the avocado and season with salt and pepper.
4. Toss the sliced scallops with the passionfruit mixture and allow to 'pickle' for 5 minutes.
5. Place a spoonful of avocado in the centre of each of the shells and top with 2 slices of scallop.
6. Garnish with chilli, mint and crispy shallots.





SERVES  
4

## Jamaican Jerked Chicken & Grilled Pineapple with Passionfruit Dressing

### INGREDIENTS

- |                                              |                                           |
|----------------------------------------------|-------------------------------------------|
| 1 whole chicken, butterflied                 | 2 tsp salt flakes                         |
| 1 golden shallot, peeled and roughly chopped | ½ ripe pineapple, sliced into 1cm slabs   |
| 1 clove garlic, peeled                       | 2 tbs vegetable oil                       |
| 1 tbs fresh ginger, peeled                   | ¼ cup fresh passionfruit pulp             |
| ¼ tsp ground nutmeg                          | ¼ cup lemon juice                         |
| ¼ tsp ground cinnamon                        | ¼ cup extra virgin olive oil              |
| ½ tsp ground allspice                        | 1 tbs seeded mustard                      |
| ½ tsp white pepper                           | ½ cup fresh coriander leaves              |
| 1 tsp fresh thyme or ½ tsp dried thyme       | 2 mild green chillies, sliced into rounds |
| 2 tbs soy sauce                              | 1 golden shallot, finely sliced           |
| Juice of 1 lime                              |                                           |
| 1 tbs brown sugar                            |                                           |
| 2 tbs olive oil                              |                                           |

### METHOD

1. In a small food processor blend the shallot, garlic, ginger, spices, thyme, soy, lime juice, brown sugar, olive oil and salt flakes to a paste.
2. Rub over the chicken, cover and refrigerate overnight.
3. Whisk together the passionfruit pulp, lemon juice, olive oil and mustard and season with salt and pepper.
4. Rub the pineapple with vegetable oil and grill on a hot grill pan or BBQ until caramelised.
5. Pat the chicken dry with paper towel, drizzle with oil and grill on both sides until cooked through.
6. Cut the chicken into pieces and arrange on a platter with the grilled pineapple.
7. Pour over the passionfruit dressing and garnish with the coriander, green chilli and sliced shallot.
8. Serve with steamed rice.