Descriptions of canapes for TMAG fundraiser – Ainstie Wagner

Friday 29th September 2017

For me one of the most impressive things about the initial contact between the French explorers and indigenous Tasmanians were the cordial relations they had between each other. In light of that I have tried to reflect both parties. And so, almost all of the canapes you are about to taste tonight combine both indigenous and French influences.

Starting with a canapé – representing the sea – **Ceviche of Tasmanian blue eye trevalla, salmon pearls and citrus**.

From the shore there are **Norfolk Bay oysters and pickled rock samphire**, which is an edible wild plant found around the coastline.

For a bit of fun we have **heritage carrot terrine, and Matador Fonce spinach salsa verde** with the carrot mimicking the layers of earth that had accumulated on the French garden and the salsa verde mimicking the moss on the rocks.

Then there is the wallaby which was a major food source for indigenous people and unfortunately helped hugely in the demise of the French garden – so, tonight we have little **wallaby chipolatas, with Tasmanian pepperberry relish** from the native pepperberry bush.

Next we have the quintessential French **vichyssoise of De Barletta white onion, leek and potato**, which although not completely traditional, we are serving hot tonight. It is finished with a drizzle of lemony, bitingly sharp sorrel mellowed into an oil.

Mutton birds of course were a big part of the indigenous diet and previously I have married lightly smoked mutton bird with pigeon at the French dinner we held earlier on in the year. However in the absence of mutton birds we have **quail, which has been roasted in French celery leaf and Tasmanian pepperberry salt**.

**Wakame seaweed croquettes with French Radish aioli**: the idea was to mimic the indigenous bush bread that was made out of local seeds ground to a flour and using the local seaweed to flavour then served with French radish mayonnaise.

And lastly something sweet to take home: **French marigold and wattleseed shortbread**.