



This recipe comes courtesy of The Akaroa Cooking School.

I was fortunate to attend both the Akaroa Cooking School master classes in 2016 at the Kai Niue Festival. Sitting on the deck of the Matavai Resort, the ocean blue in the background, and hearing about, watching and tasting amazing flavourful dishes with the wow factor. Friendly, chatty, informative with helpful tips thrown in, their class presentation was excellent. For a cooking school experience to savour, Akaroa Cooking School may be right up your alley.

Vanilla Verjus Syrup

150ml verjus

100g caster sugar

Seeds of half a vanilla pod (or use half a teaspoon of Koefaga Vanilla Paste)

Put all of the ingredients into a saucepan and cook until the sugar has dissolved and the syrup has thickened slightly.

Set aside to cool and keep in the fridge for up to 14 days in a covered container.

In a fresh fruit salad, after preparing the fruits selected into bite size pieces, just before serving stir in a few mint sprigs along with a tablespoon or two of the Vanilla Verjus Syrup.

At the masterclass the Vanilla Verjus Syrup was served with a Coconut Daquoise with Vanilla Cream, Passionfruit and Pawpaw Salad. A meringue disk was placed on each plate, topped with a good spoonful of vanilla cream. Another disc was placed on top with another dollop of cream. Fruit salad was piled on with a drizzle of the Vanilla Verjus Syrup over the top.