



Fermented brown rice, tomato, fennel, salt bush salad

By Matt Stone

48 hours, 35 minutes

Preparation time

1 hour Cooking time

6 Servings Serves

INGREDIENTS

2 cups brown rice
2 cups whey
2 punnets cherry tomatoes
Salt
2 baby fennel
½ cup grey salt bush leaves
Extra virgin olive oil
1 lemon
2 cups mixed shoots and edible
flowers from the garden
1 onion flower (optional)

METHOD

- 1. Soak the rice in the whey for 24 hours at room temperature and then a further 24 hours in the fridge. Water can be used to soak the rice, if whey is unavailable.
- 2. Strain rice and place in a solid steam oven tray and steam at 100 °C for 1 hour. Once cooked, remove and leave to cool.
- 3. Slice the cherry tomatoes in half and season well with salt (approximately 3 pinches of salt), leaving to cure for around 15 minutes.
- 4. Finely slice the fennel, making sure you use the entire fennel including the bulb and stalks.
- 5. Strip the leaves off the salt bush and finely slice the leaves.
- 6. Place the fermented rice into a large mixing bowl, adding the sliced fennel and salt bush.
- 7. Squeeze out the seeds and extra liquids from the tomatoes into a small mixing bowl, before adding the tomatoes to the rice salad.
- 8. Mix 2 parts of olive oil to 1 part tomato juice and mix well, add lemon juice to taste.
- 9. Pour the dressing over the salad and mix well. Check for seasoning and add seasoning to taste.
- 10. Place into a serving bowl and randomly sprinkle over the shoots and flowers.
- 11. Shave off onion flower petals and add to dish prior to serving (optional).

Hints and tips

- If you don't have the time to ferment the rice, you can cook 2 cups of brown rice with 2 cups of water and steam at 100°C for 40 minutes.
- This salad can be made in advance and can be kept for up to 2-3 days in an airtight container in the fridge.
- Mixed shoots and edible flowers from the garden can be varied depending on season and particular tastes. A selection of rocket leaves, borage flowers, basil flowers and seeds and onion flower petals were used for Matt's demonstration.