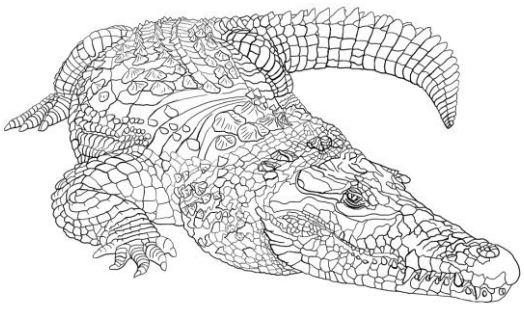
Nalderun Education Aboriginal Corporation
Curriculum Resource

Resource Title	Lemon Myrtle Crusted Pukpuk
Aboriginal Protocols	
Person	Aunty Julie
Mob Group/Country	Aunty Julie is a Trawlwoolway woman of the Palawa nations.
Content Country	This resource was created on Djaara country of the Kulin nations.
Curriculum Area	• Design and Technologies VC2TDE10C02
Year Levels	• 9 - 10, Secondary
Pedagogies	• The 8 Ways, Non-verbal
Ways of Assessing	
First Nations Education Academics that back your reasons	
Any other info / comments	

LEMON MYRTLE CRUSTED PUKPUK



MATERIALS:

Chopping board
Knives
4 bowls
Frying pan
Serving bowl
Cup measure
Spoon measure

INGREDIENTS:

Crocodile fillets
2 tsp ground Lemon Myrtle
2 egg yolks
1 cup panko crumbs
3/4 cup oil
1/2 cup bush limes
1 cup mayonnaise
1 tsp crushed garlic
Macadamia oil

METHOD:

Cut crocodile into bite-size pieces.
Place lemon myrtle in one bowl, whisked eggs in another bowl and panko crumbs in another bowl.
Heat up oil in frying pan ready to cook.
Roll crocodile pieces in lemon myrtle.
Dip them into egg.
Roll in panko.
Cook them in frying pan.
Cut bush limes into tiny pieces, place in sieve and press juice into a bowl.
Put mayonnaise and garlic with the lime juice and mix well.
Put aioli into serving bowl.

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