



The **BREWERY**

SALMON MI-CUIT FROM ANDREW O'CONNOR

A mouth-watering French-inspired classic

Salmon Mi-Cuit, tartar dressing, scraps, yolk, pickled cucumber, radishes

Number of portions:
See each section below

Allergens:
Fish (salmon), egg, mustard, sulphites, gluten (wheat), soy
May contain celery

For the salmon (11 people)

Ingredients:

- 1 side of salmon skinned and pinned
- 300g salt
- 150g salt
- 1 lemon
- 1 lime

Method:

1. Cure the salmon side in the salt/sugar mix including the zest of lemon and lime for six hours.
2. Once lightly cured wash and pat dry.
3. Portion out.
4. In a hot pan, place skin side down to get charred effect on the skin, no oil required.

For the chive emulsion (30 people)

Ingredients:

- 1 bunch of chive
- 200ml pomace oil
- 1 boiled egg (6 min)
- 1 x egg yolks
- 1 tbsp Dijon mustard
- 1 tbsp sherry vinegar

Method:

1. Blend the oil and chives in a food mixer.
2. Blitz the egg, Dijon, yolks and sherry vinegar and slowly add the chive liquid until emulsified.

For the basic pickle liquid (30 people)

Ingredients:

- 300ml water
- 200ml white wine vinegar
- 100g sugar

For the pickle radish

Ingredients:

- 15 x round radishes
- 300ml pickle liquid

Method:

1. Poach the radishes whole for 6 minutes in boiling water.
2. Place into pickle liquid for 3 hours minimum.
3. Remove and cut in half lengthways for plating.

For the fried capers (20 portions)

Ingredients:

- 50g capers
- 3tbsp olive oil

Method:

1. Drain liquid and then fry for no more than 30 seconds until crispy.
2. Drain off any excess oil with a kitchen towel.

For the kale powder (30 people)

Ingredients:

- 125g kale
- 125g flat leaf parsley

Method:

1. Dehydrate both overnight.
2. Blitz to fine powder.

For the pickled cucumber (30 people)

Ingredients:

- 2 cucumbers
- 600 ml pickle liquid
- Kale powder

Method:

1. Slice cucumber whole into 4mm slices.
2. Pickle lightly for one hour.
3. Coat in kale powder.

For the cucumber chutney

Ingredients:

- 2 cucumbers deseeded
- 10ml sherry vinegar
- Juice of 2 lemons
- 10ml extra virgin olive oil

Method:

1. Brunoise (finely dice) the cucumber.
2. Dress with the vinegar, lemon juice and olive oil.

Plating up

- 2 gr pea shoots per person

ENJOY!