

*Saxenburg & DW11-13*

# SALMON SASHIMI

WITH CUCUMBER TRIO, OYSTER COULIS WITH  
SHALLOT VINAIGRETTE & SALMON DRESSING



*Chef Marthinus Ferreira*

# ONE

## SALMON SASHIMI & GARNISH

### INGREDIENTS

500g Fresh Salmon  
Coarse salt

### METHOD

Cure the salmon in coarse salt for 2 hours.  
Wash off the salt and remove the bones and skin from the fish.  
Reserve the skin.  
Cut salmon into portions and sear in a frying pan.  
Leave to cool.  
Using clingwrap, roll the salmon and freeze.

### INGREDIENTS

Reserved Salmon Skin

### METHOD

Remove scales and any remaining flesh from the skin.  
Place on a flat tray lined with greaseproof paper.  
Place another flat tray on top to flatten the skin.  
Place in the oven and heat at 160°C until the skin is dry.

# TWO

## CUCUMBER TRIO

### GRILLED CUCUMBER HEARTS INGREDIENTS

*Prepare ahead*

1 Whole Cucumber

### METHOD

Remove the sides of the cucumber, leaving the heart. (The seeds or centre of the cucumber is the heart.) Cucumber is kept whole and sliced after.

Tightly vacuum pack it and leave in the fridge for a day.

Grill the cucumber hearts.

### CUCUMBER KETCHUP INGREDIENTS

250ml Cucumber juice  
62.5ml White wine vinegar  
87.5g Sugar  
25g Gellan

### METHOD

Make cucumber juice and boil 125ml of the cucumber juice with the white wine vinegar and sugar.

Hand blend and gradually add the Gellan.

Cool in the fridge until set.

Using a food processor, blitz the set jelly and add the remaining cucumber juice.

### PICKLED CUCUMBER INGREDIENTS

200ml Water  
200ml Sugar  
200ml White wine vinegar  
100g Cucumber cut Brunoise style

### METHOD

Make pickling liquid by combining the water, sugar and vinegar.

Divide the cucumber into three, lengthways.

Add the cucumber to the liquid.

Pickle for 20 minutes.

# THREE

## OYSTER COULIS

### INGREDIENTS

28ml	Milk
3	Oysters
½T	Dijon Mustard
100ml	Vegetable oil
	Salt and pepper to taste

### METHOD

Blitz the milk, oysters and Dijon mustard in a food processor.  
Gradually add the oil.  
Add salt and pepper to taste.

# FOUR

## SHALLOT VINAIGRETTE & SALMON DRESSING

### SHALLOT VINAIGRETTE INGREDIENTS

Shallot	Half
100ml	Champagne vinegar

### METHOD

Finely chop the onion, then add the vinegar.

### SALMON DRESSING INGREDIENTS

10ml	Sherry Vinegar
30ml	Olive Oil

### METHOD

Combine the vinegar and the oil well.

# FIVE

## GARNISH, PLATING & PAIRING

### GARNISH

Chopped fresh dill  
Salmon Roe  
Granny Smith apple slices  
Sunflower shoots

### PLATING

Smear a little cucumber ketchup on a plate to form a base.  
Scatter dill and pickled cucumber on the cucumber ketchup base.  
Cut the cucumber into a rectangle and cut asymmetrically into 2 halves, placing a half each on opposite sides of the ketchup base.  
Place salmon rounds on the ketchup base.  
Add dollops of oyster coulis on the base.  
Add shallot vinaigrette and salmon roe on the salmon rounds.  
Thinly slice Granny Smith apples into half-moons and place on asymmetrical cucumbers.  
Crack 3 pieces of fish skin; use one piece to lean directly on the cucumber heart and secure it on the oyster dollop the rest on the oyster dollops.  
Finish off by lightly dressing the dish with the salmon dressing.  
Garnish with sunflower shoots.

### PAIRING

Saxenburg Private Collection Sauvignon Blanc – Semillon Blend 2011