

Confit of Salmon with Cerviche of Scallop



THE CONFIT OF SALMON

Ingredients 1 Lemongrass, 2 Kafir lime leaves, 2cm Ginger, 1 Chilli, 500ml Extra virgin olive oil

Method Heat the oven to 52°C. Add all ingredients, except for the Salmon, to a large pan and place in the oven. Once hot place the Organic salmon fillet, cut into 120g slices into pan and cook for 1 hour at 52°C. The salmon should be served nice and pink without the white fat coming out of the fish. After the salmon is cooked squeeze a lemon over it and add a pinch of seaweed salt.

THE SCALLOP CEVICHE

Ingredients 6 medium cornish scallops cleaned and diced, 1 Lime juiced, Good pinch of Sea salt, Corriander, 1 Peeled and diced plum tomato.

Method Put all ingredients in a bowl and mix, add the salt, corriander and lime to taste. Keep chilled and serve in a shot glass alongside your salmon.

SEAWEED SALAD

Ingredients 100g dulse, 100g sea lettuce, 100g nori, 100g samphire, Squeeze of lime, A pinch of toasted sesame seeds, 20ml Blended sesame oil, Pickled daikon radish and carrot and a drizzle of Pickling liquor.

Method Mix all ingredients together and serve as the base of the confit salmon.

KIMCHI

Step 1. 1 large Chinese Cabbage, 2 ltrs water, 100g coarse salt

Chop the cabbage into small pieces, Put the cabbage into salty water and place in fridge for 24 hours. Drain the salty cabbage and rinse thoroughly

Step 2. 1 small head of garlic, peeled and finely minced, 6cm piece of fresh ginger, peeled and minced, 60ml fish sauce, 80g Korean chili powder, 1 bunch green onions, cut into 3cm lengths, 1 medium daikon radish, peeled and grated, 1 teaspoon sugar or honey

Mix all ingredients into dried cabbage leave for 24 hours and serve on top of your Salmon.



OLIVE
Tree RESTAURANT

Valrhona Guanaja chocolate sorbet and Pain d'epices

VALRHONA GUANAJA CHOCOLATE SORBET

Ingredients 400ml Milk, 200g Sugar, 100g Liquid glucose
20g Cocoa powder, 400ml Water, 320g Valrhona Guanaja chocolate.

Method Place Milk, Cocoa, Water, Sugar and Glucose in to a heavy bottom pan. Whisk and bring to the boil, Add the chopped chocolate and melt, Pass through a seive and allow to cool. Churn in an ice cream machine until set.

PAIN D'EPICES

Ingredients 250g aromatic clear honey, 125ml milk, 50g caster sugar, 3 eggs, 120g dark rye flour, 120g plain flour, 20g baking powder, 2tspn mixed spice, 2tspn ground ginger, 1/2 orange zest, 1/2 lemon zest, 2tspn vanilla essence.

Method Heat honey and milk until melted and keep warm. Whisk sugar and eggs till white and smooth. Add milk and honey, and vanilla essence. Sift in all dry ingredients and fold in. Bake for 30 mins at 160°C then turn down oven to 150°C and cook for a further hour. Leave cool for 30 mins then turn out.

