



Diced Salmon, Avocado Cream, Coconut Gel, Lemon Gel, Fried Wakame

By Nick Honeyman

12 hours

15 minutes

6

Serves

INGREDIENTS

500g Salmon, deboned and skinned
1 shallot, finely diced
½ bunch chives, finely sliced

Salmon cure

350g salt
250g sugar
zest of 1 lemon
zest of 1 lime
½ a vanilla bean
2 star anise

Soy dressing

50ml soy sauce
50g sugar
60ml sherry vinegar
50ml olive oil
100ml canola oil

Lemon gel

100 grams lemon juice
150 grams caster sugar
2 grams agar agar

Coconut gel

250ml coconut cream
20gsugar
60g trimoline
20ml lime juice
1.5 grams agar agar

Avocado cream

350g avocado flesh
100ml milk
30ml lemon juice
6 grams sea salt

Fried wakame

10g wakame
canola oil, for deep frying

METHOD

Salmon Cure

1. Place the sugar and aromatics into a blender and blitz to a fine texture. Cover the salmon with the mixture and cure overnight. (If you don't use all the cure, the remaining mix can keep for up to 2 months.)
2. Wash off cure mix, then dice the salmon to 3mm cubes.

Soy Dressing

1. Boil the soy and sugar together for 1 minute.
2. Cool, then mix with remaining ingredients.

Coconut Gel

1. Bring the coconut, sugar, trimoline and lime to a boil, induction setting 8. Add the agar agar and whisk until smooth.
2. Pour the mixture into a container and leave to set.
3. Once the gel has set, place in a blender and blend until smooth. Then place into a piping bag.

Lemon Gel

1. Bring the lemon and sugar, to a boil, induction setting 8. Add the agar agar and whisk until smooth.
2. Pour the mixture into a container and leave to set.
3. Once the gel has set, place in a blender and blend until smooth. Then place into a piping bag.

Avocado Cream

1. Place all the ingredients into a blender and blend until smooth. Then place into a piping bag.

Fried Wakame

1. Place the canola oil in a small pot and bring up to 150°C.
2. Deep fry the wakame for 3 minutes then remove and drain on kitchen paper.

To serve

1. In a bowl, mix 70 grams cured salmon with 1 teaspoon chives, 1 teaspoon shallots, 1 tablespoon soy dressing, then place on a plate to desired shape.
2. Finish with small dots of lemon gel, coconut gel and avocado cream, using your artistic flair. Sprinkle with fried wakame.