KING SALMON
NEW ZEALAND

culinary collection
New Zealand’s King Salmon offers a unique taste and textural experience.

King (Chinook) Salmon from New Zealand is highly regarded for its full flavor and decadent tenderness. This exceptional taste and textural experience is the result of a premium breed of Salmon which stores higher levels of natural oils. With the global salmon market dominated by Atlantic Salmon, the uniqueness of New Zealand King Salmon’s taste characteristics become even more apparent.

“It is elegant and ethereal in texture and flavor.”
Randy Zweiban
Province Restaurants - Chicago & Phoenix

“The New Zealand King Salmon is more complex in flavor. Just like the fat in waygu it elevates the protein to a different level. It puts it in a different category and redefines what salmon can be.”
Mike Yakura
Ozuma - San Francisco

For further information:
www.purenzsalmon.com
Leading chefs are becoming aware of the culinary excellence and uniqueness of King Salmon from New Zealand.

Chef Andrew Brown,
The George Hotel,
Christchurch, New Zealand

“I have showcased New Zealand King Salmon at culinary demonstrations and events internationally. The audiences have been constantly impressed with the differences presented in New Zealand King Salmon compared to other Salmon varieties, including benefits around taste, workability and presentation.

The King Salmon from New Zealand has a more full flavor with a sweet, silky finish which goes right through the palette.

When cooked, the flavor profile of King Salmon stays consistent through different cooking methods, and the oil content within the Salmon slowly releases as it cooks, providing a tender finished portion.

King Salmon also presents very well, with a tighter grain the salmon retains oils and holds its structure through cooking and service, as well as providing a finer flake for the end diner to enjoy. A stand out product that I am proud to showcase in my restaurant and around the world.”
Preparation Tips

King (Chinook) Salmon has one of the highest natural oil contents of all salmon varieties. Containing high protein and very low sodium levels, King Salmon is also an excellent source of selenium, Vitamin B6, Vitamin B12 and Vitamin D.

One serving of King Salmon (110g raw) provides 2500 mg of EPA and DHA omega-3 fats which are essential for good health.

Baking Salmon
Place the salmon in a baking dish that has been greased or lined with tinfoil. Brush the fish with oil, lemon juice or a mixture of both. Bake at 180°C (350°F), allowing 8 to 10 minutes for 2cm thick fillets. A good rule of thumb is to measure the whole fish at its thickest part and cook it for 10 minutes per 2cm thickness (approx 45 mins for an average 2kg/70oz fish). Bake skin side up as the oils sit closer to the skin and this will allow the oils to cook down into the flesh. The salmon is best cooked medium rare to medium.

Pan searing Salmon
Salt the skin to draw moisture and aid with crisping up the skin. Cooking time will depend on the thickness of the salmon portion, however as a rough indication cook the salmon skin side up for 3 to 5 minutes then turn over and cook for another 3 minutes. When ready the skin will be crisp and the salmon will feel firm.

Steaming
Place the salmon in a steamer over boiling water. Allow about 4 minutes for steaks, and around 5 minutes for each 200g/7oz portion of salmon.

Poaching
Avoid using thin fillets. Simmer in liquid flavored with slices of lemon and parsley ensuring there is enough liquid to cover the salmon. Poach salmon for 6 to 8 minutes per 200g/7oz.
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King Salmon from New Zealand
Preparation tips
Recipe Contributors

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NZ King Salmon with new potatoes, asparagus and poached egg dressing
New Zealand King Salmon with new potatoes, asparagus and poached egg dressing

Serves 4

**Ingredients**

- 400gms (14oz) New Zealand King Salmon skin on and bones removed – cut into 100gm (3.5oz) portions
- 6 New Season Potatoes (Jersey Benies or Perlas) – small, cooked & cut into thick slices
- 50gms (1.7oz) Red Onion – cut into julienne (fine strips)
- 1 small bunch Micro Roquette (or small wild roquette leaves)
- 8 small spears Fresh New Season Asparagus – cut in half
- 12 Cherry Tomatoes – cut in halves
- 1 Free Range Egg – cooked till soft poached
- 1 Free Range Egg Yolk
- 250mls Canola Oil – reserve 200mls for the dressing
- 1 teaspoon Capers – rough chopped
- 1 teaspoon Italian Parsley – finely chopped
- 1/2 teaspoon Fresh Dill – finely chopped
- 1 teaspoon Seeded Mustard
- 2 Fresh Lemons – juice & fine zest from 1 (use other lemon as garnish)
- to taste Flaky Sea Salt
- to taste Fresh Cracked Black Pepper

**Method**

- On a BBQ flat hot plate (or in a heavy based frying pan) cook the potatoes with some of the canola oil till crisp & golden, remove from the heat & season with salt, keep warm.
- On the BBQ hot plate (or in a heavy based frying pan) cook the salmon portions skin side down to start, then flip over to quickly finish the cooking process (salmon is best served medium rare to medium).
- In the last few minutes of the salmon cooking add the asparagus to the BBQ (or pan) allowing the asparagus to cook in some of the salmon oils.

**Poached Egg Dressing - Method**

- Place the egg yolk, mustard, lemon juice & zest into a mixing bowl & whisk to combine. Slowly add approx 200mls of the oil constantly whisking to make a mayonnaise base (this can also be made in a small food processor). Mix in the chopped capers, parsley, dill & poached egg using the whisk to break up the egg, season to taste. Store in an airtight container till required.

**To complete the dish**

- Evenly distribute the warm potatoes across the 4 plates, then in the middle of the potatoes, build a small salad with the red onion, asparagus, cherry tomatoes & roquette on each plate. On top of the salad place the salmon & season each plate to taste, finish with the poached egg dressing. As an additional garnish you could add a wedge of lemon.
New Zealand King Salmon on Israeli cous cous salad
New Zealand King Salmon on Israeli cous cous salad

Serves 4

**Ingredients**

- 480gms (17oz) Fresh New Zealand King Salmon skin on and bones removed
- **Israeli cous cous salad**
  - 1/2 cup Israeli Cous Cous
  - 2 tablespoons Extra Virgin Olive Oil
  - 1 tablespoon Italian Parsley – rough chopped
  - 12 sprigs Fresh Coriander
  - 1 Orange – zest, segments & juice from the remaining orange
  - 1 tablespoon Preserved Lemon Peel – finely chopped
  - 16 Whole Almonds – toasted & rough chopped
  - to taste Flaky Sea Salt

**Chermoula**

- 1/2 teaspoon Coriander Seeds
- 12 Whole Black Peppercorns
- 1/2 teaspoon Dried Hot Red Pepper Flakes
- 1 large pinch Saffron threads, crumbled
- 1/2 teaspoon Coarse Salt
- 1 teaspoon Paprika
- 1 medium Red Onion – finely chopped
- 1/2 cup Fresh Parsley Leaves - finely chopped
- 2 tablespoons Preserved Lemon Peel
- 2 Fresh Lemons – juice (to taste)
- 2 tablespoons Extra Virgin Olive Oil
- 2 tablespoons Fresh Coriander – finely chopped
- 1 Garlic Clove - minced

**Method**

- Cook the Israeli cous cous according to manufactures instructions & allow to cool, place in a medium mixing bowl.
- In a heavy based frying pan cook the salmon portions skin side down to start, then flip over to quickly finish the cooking process (salmon is best served medium rare to medium).
- Mix all the other salad ingredients together.
- To serve divide the cous cous salad between plates & rest the salmon on top of the salad, dress the plate with the chermoula & serve.
Fennel cured & smoked New Zealand King Salmon
Fennel cured & smoked New Zealand King Salmon

Makes 1 fillet (500 – 800gms)

Ingredients - Stage 1
Curing the Salmon

1 New Zealand King Salmon Fillet - approx 500-800gms (skin on and bones removed)
100gms (3.5oz) Flaky Sea Salt
100gms (3.5oz) Brown Sugar
1 teaspoon Fennel Seeds - fresh ground in a spice grinder (alternative is ground fennel powder)
1 Lemon (fine zest only)

Ingredients - Stage 2
Hot Smoking the Salmon in a hooded BBQ

100gms (3.5oz) Smoking Wood Chips
10gms (0.3oz) Fennel Seeds
1 Cured Salmon Fillet (chilled so as not to cook too quickly)
Aluminum Foil

Method
Curing the Salmon

- Lay the salmon on a non-metal tray or plate skin-side down. Mix together the salt, sugar, ground fennel, and lemon zest and spread the mixture evenly over the salmon flesh.
- Wrap the salmon fillet with cure in plastic food wrap then, to help the cure penetrate the salmon flesh evenly, put a board on top and weigh it down with a couple of tins. Leave for 4 hours, but every hour tip off any liquid that collects.
- When ready, unwrap and brush off the cure mix (give it a quick rinse if needed) & pat dry with a cloth if necessary.

Method
Hot Smoking the Salmon using a hooded BBQ

- Preheat the BBQ on high with the lid up for approx 5-8 minutes (depending on the BBQ), the grill plate needs to be hot without retaining any heat under the hood. Place a sheet of aluminum foil down on the hot plate & sprinkle the smoking wood chips & fennel seeds over the plate. As soon as they begin to smoke heavily place your Salmon on the warming rack & roll the lid down & turn off the gas, it is important at this stage to leave the lid down for at least 4-5 minutes so as to allow the smoke to form & flavor the salmon. Be very careful not to over cook the salmon, an indication is as soon as you see white protein leeching out of the side of the salmon it will be cooked. Remove & allow to cool quickly.
- Serve with your favourite pesto or mayonnaise.
New Zealand King Salmon Sliders
New Zealand King Salmon Sliders

Makes 20 canapés

Ingredients

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>400gms</td>
<td>New Zealand King Salmon skinned and diced</td>
</tr>
<tr>
<td>1</td>
<td>Egg, beaten</td>
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<tr>
<td>1</td>
<td>Mayonnaise</td>
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<tr>
<td>1</td>
<td>Fresh lemon juice</td>
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<tr>
<td>1 cup</td>
<td>Seasoned breadcrumbs</td>
</tr>
<tr>
<td>2 tsps</td>
<td>Olive or canola oil</td>
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<tr>
<td></td>
<td>Small mini-burger buns or round cut sourdough</td>
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</tbody>
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Method

- In a medium bowl, mix salmon, egg, mayonnaise and lemon juice. Add salt and pepper to taste.
- Form salmon mixture into 10 small patties. Dredge in breadcrumbs to coat all sides.
- In a large skillet, heat oil until hot over medium heat. Cook patties in batches until brown on both sides, about 4 minutes each batch.
- Drain salmon cakes on paper towels. Serve on buns with Dijon mustard if desired.

To kick up the flavor, add capers to the salmon mixture, or use a flavored mayonnaise such as wasabi mayo instead of the traditional mayonnaise. Create a “toppings bar” for the sliders with shredded lettuce, slices of grape tomato, capers and slices of red onion, dehydrated vegetable chips, pickles and a selection of sauces.
New Zealand King Salmon pretzel stick with dill sour cream and capers
New Zealand King Salmon pretzel stick with dill sour cream and capers

20 finger food sticks or approx 40 canapés

**Ingredients**
- 10 New Zealand King Salmon Cold Smoked Slices
- 10 Fresh Pretzel Slices
- 30gms (1oz) Capers
- 30gms (1oz) Red Onion – finely sliced
- 20 sprigs Watercress tips or leaves

**Dill & Sour Cream**
- 300gms (10.5oz) Sour Cream
- 2 teaspoons Dill – finely diced
- 1 teaspoon Chive – finely diced

**Method - Dill & Sour Cream**
- Mix all the ingredients together until they are well combined & place in a piping bag to fill the pretzels.

**Method**
- Cut the pretzel along the length from end to end but not completely in half.
- Open up the pretzel stick & using a piping bag, pipe an even amount of dill sour cream in each of the pretzel sticks. Continue to fill the pretzel stick with a slice of salmon in each stick (you may need to cut the salmon slice in half to achieve this).
- Garnish by evenly sprinkling the capers, red onion & watercress on each pretzel stick. You may need more capers, red onion & watercress if you are making canapés.
New Zealand King Salmon Soft Shell Taco
New Zealand King Salmon Soft Shell Taco

Serves 6 medium sized tacos

Ingredients

- 600gms (21oz) New Zealand Salmon Fillet (skin removed)
- 6 Corn Tortilla Wraps (6inch or 15cm)
- 100gms (3.5oz) or 3 big leaves Lettuce (preferably iceberg) – finely shredded
- 30gms (1oz) Carrot – cut into julienne (thin strips)
- 20gms (0.7oz) Red Onion – cut into julienne (thin strips)
- 3 Cherry Tomato – cut into halves
- 6 stems Coriander – rough chopped leaves & stalks
- 1 Lime
- 1 Avocado (just ripe) - peeled
- 30 mls Olive Oil
- 1/2 teaspoon Ground Cumin
- pinch Chilli Powder
- Salt to taste

Method

- Cut the tortilla wraps into smaller portions using a wide round cutter (this produces taco’s that are about 3-4 bites)
- Preheat a medium heavy based pan, brush one side of the tortilla with the olive oil & lightly toast the tortilla’s (on the oiled side only) one at a time. They must not become too crisp, as they will not fold in half when filling. Keep warm until ready to fill.
- Cut the lime in 1/2 lengthways, reserve one half to garnish, & squeeze the remaining 1/2 lime saving the juice.
- Make a quick lime dressing with 1/2 of the juice squeezed & the remaining olive oil. Mix well & season with salt to taste.
- Crush the avocado & mix with the remaining lime juice to stop it from browning.
- In a bowl mix the lettuce, carrot, onion & coriander.

To cook the Salmon

- In a heavy based fry pan place a small amount of cooking oil & bring the pan up to a med to high heat.
- Mix the cumin & chilli powder with a pinch of salt & season the salmon.
- Place the salmon into the pan on what would have been skin side down.
- Allow the salmon to cook two thirds through, then turn the heat off & quickly turn the salmon & allow to cook for another 2-3 minutes. Remove from the heat & keep warm to serve.

To make the Tacos

- Lay all the warm taco shells out & portion the crushed avocado across all the tacos, placing an amount in the middle of the tacos.
- Dress the mixed lettuce, carrot, onion & coriander with the lime olive oil dressing.
- Evenly portion the dressed lettuce mix across all the tacos, placing on top of the avocado.
New Zealand King Salmon Soft Shell Taco

- Flake the warm salmon & portion across all the tacos, then fold in half.
- Carefully place all the tacos on a serving dish & serve.
- Cut the remaining lime half into wedges to garnish.

**Chefs Notes:**
The tacos make a great healthy snack or meal with a good balance of rich oil from the salmon (high in Omega 3) & sharp citrus from the lime juice.

With the offcuts from the tortilla wraps after the rounds have been cut for the tacos, you can brush with a bit more olive oil & even season with some of the cumin, chilli & salt seasoning & bake till crisp in the oven to make tortilla crisps ideal for dipping in avocado dip.
New Zealand King Salmon Quinoa Salad
New Zealand King Salmon Quinoa Salad

Serves 4-6

Ingredients

600gms (21oz) New Zealand Salmon Fillet (skin on preferable)
2 cups Quinoa
3 cups Water
6 each Red Radish – thinly sliced into rounds
1 cup Water Cress – picked leaves & tips
1/2 cup Celery – thinly sliced + middle leaves from the bunch
1 each Green Apple (Granny Smith) – thinly sliced
1/2 small Radicchio (could substitute with a small red lettuce) – ripped into small pieces
1 each Fennel Bulb – thinly sliced
2 each Lemons – juice & finely grated zest
50 mls Extra Virgin Olive Oil
Salt & freshly cracked black Pepper to taste

Method

To cook the Quinoa
- Using a fine mesh strainer rinse the quinoa under fresh running water for a few minutes & allow to drain.
- In a suitable pot place the quinoa & cover with the water, bring to the boil & allow to simmer for approximately 15 minutes, stirring regularly. Remove from heat, & reuse the strainer to drain the water from the quinoa & run briefly under cold water to cool & stop the cooking process. Place the cooled quinoa in a mixing bowl.

To cook the Salmon
- In a heavy based fry pan place a small amount of cooking oil & bring the pan up to a med to high heat. Place the salmon into the pan skin side down (even if not using the skin continue the same method). Allow the salmon to cook two thirds through, skin side down then turn the heat off the pan, turn the salmon & allow to cook for another 2-3 minutes. Remove from the heat & allow to cool.

- Reserve any salmon oil from the pan & allow to cool, this will assist to dress the salad.

Finishing the salad
- Dress the quinoa in the bowl with the lemon juice, olive oil & reserved salmon oil & season to taste.
- Add all other ingredients except the salmon & gently mix to combine the ingredients evenly.
- Place the quinoa salad into your chosen service bowl.
- Using a fork, flake the salmon into chunky pieces, if you have cooked with the skin on (which should be crispy) then with a knife rough chop the skin & sprinkle it over the salad.
- Place the flaked salmon pieces on top of the salad & serve.
New Zealand King Salmon Nachos with Pita Crisps
New Zealand King Salmon Cream Cheese & Horseradish Dip with Tortilla Crisps

Makes 350gms (dip & crisps for approximately 4)

Ingredients

150gms (5oz) New Zealand King Salmon Fillet (skin removed) – steamed lightly till cooked then chilled
100gms (3.5oz) Cream Cheese
100gms (3.5oz) Sour Cream
1/2 stem Spring Onion/Scallion – finely diced
1/2 Lemon – juice & fine zest
3 stems Fresh Coriander – finely chopped
2 teaspoons Horseradish Sauce
Salt to taste
4 Tortilla Wraps
30mls Olive Oil
Flakey Sea Salt

Method

1. In a mixing bowl, blend the cream cheese & sour cream until smooth. Add onion, lemon juice & zest, coriander & horseradish sauce, mix thoroughly.
2. Flake the cooked salmon & gently fold through the cream cheese mixture, being careful not to break up the salmon too much.
3. Allow to chill slightly.
4. Preheat an oven to 180°C
5. Brush the tortilla wraps on both sides with the olive oil, lightly season with sea salt & cut into bite size shapes. Place the tortilla shapes on a baking tray & bake until golden. Allow to cool.

Chefs Notes:

Great dish to share at a social gathering, a rich full flavor dish with a zesty warmth from the horseradish & lemon.
Variation – use smoked salmon for a different taste.

Complete the Dish

1. Place the cream cheese & horseradish dip into a suitable dipping bowl or glass. Do the same with the tortilla crisps. Serve
New Zealand King Salmon Seafood Cocktail with Tomato Sorbet
New Zealand King Salmon Seafood Cocktail with Tomato Sorbet

Serves 4 (serve in cocktail glasses)

Ingredients
- 400gms (14oz) New Zealand King Salmon Fillet (skin removed) – steamed lightly till cooked then chilled
- 4 Eggs (hard boiled, shell removed) – cut each into 1/2s
- 160gms (5.6oz) Iceberg Lettuce – shredded
- 120gms (4oz) Lemon Mayonnaise
- 4 scoops Tomato Tabasco Sorbet – see recipe
- 24 Capers
- 1 each Lemon - cut into 1/2 wedges

Lemon Mayonnaise
Ingredients - Mayonnaise
- 250gms (8.5oz) Mayonnaise (plain – homemade or store-bought is fine)
- 1 each Lemon, juiced and 1/2 finely zested
- salt and freshly ground black pepper to taste

Method - Mayonnaise
Combine ingredients and mix well. Store in a sealed container and put in the refrigerator for a few hours to allow flavors to infuse.

Tomato Tabasco Sorbet
- 6-8 medium Tomatoes (very ripe) - peeled and seeded
- 170 mls Tomato Juice
- 1 teaspoon Sugar
- 1 Tablespoon Lemon Juice
- 1 Tablespoon Red Wine Vinegar
- 4-6 drops Tabasco Sauce

Flaky sea salt and freshly ground pepper to taste

Complete the Dish
- Using a fork, flake the salmon into chunky pieces
- In a bowl, gently combine the lemon mayonnaise with the flaked steamed salmon.
- Equally portion the shredded lettuce and egg between four cocktail glasses. Add the dressed salmon and top with a scoop of tomato sorbet.
- Garnish with 6 capers each & a lemon wedge.

Chefs Notes:
Sorbet - This dish works well with or without the sorbet. If you don’t have an ice-cream machine the sorbet mixture can be poured into a shallow tray & frozen. Before it is completely frozen solid use a fork and scrape the mixture to produce what the Italians call “granite” or a very course form of the churned sorbet. The flavor profile remains the same however the texture is course & will not ball like sorbet but can be sprinkled on top of the cocktail.
New Zealand King Salmon “En Papillote” (cooked in Parchment)
New Zealand King Salmon “En Papillote”
(cooked in Parchment)

4 portions

Ingredients

600gms (21oz) Salmon fillets, skin on (4 x 150gm portions)
160gms (5.5oz) Fresh fennel bulb – sliced julienne
3 medium Lemons
1/2 Red Onion – sliced julienne
8 Cherry Tomatoes – cut in 1/2
150mls Extra Virgin Olive Oil
8 Basil - large leaves
Salt & Freshly Ground White Peppercorns to taste
4 Sheets Baking Paper – approx A4 size.

Method

- Preheat oven to 160°C
- Take 2 of the lemons & slice into 12 round slices
- Lay one sheet of baking paper & brush with some of the olive oil, and then in the center, lay 4 slices of lemon. Mix the sliced fennel & onion, lay 1/2 of the fennel onion mix on top of the lemons then place the salmon on top of that.
- Scatter on or around the salmon 4 cherry tomato halves & 2 basil leaves ripped & scattered over the salmon. Season the salmon.
- Fold paper over to enclose filling. Fold or crimp the edges to seal by starting from one end of the folded envelop to the other. Place on a large baking tray.
- Repeat the envelope process for the remaining salmon fillets & place on the tray.
- Bake for 7-8 minutes or until salmon is just cooked through.

- While waiting for the salmon to cook, juice & finely zest the remaining lemon & mix with the remaining olive oil & season, this can be used to dress the salmon directly after the envelope has been opened.
- The best way to serve this dish is to allow those eating the salmon to rip open the envelope at the table and enjoy the aromas as the steam escapes.
- Optional - serve with new season potatoes and salad leaves.

Chefs Notes:
Choose salmon fillets of even thickness to avoid overcooking.
Cooking in paper: En papillote means 'in parchment'.
The paper pouch lets fish steam gently and absorb flavors. Ensure the paper is well sealed, or steam will escape and fish will take longer to cook. You could use foil instead of paper.
New Zealand King Salmon rice paper rolls with Atari goma dipping sauce
New Zealand King Salmon rice paper rolls with Atari goma dipping sauce

Makes approx 24 rolls

Ingredients - Salmon Rice Paper Rolls
400gms (14oz) New Zealand King Salmon - Cold Smoked Slices
6 Dried Rice Paper Wrappers (around 25cm in diameter)
150gms (5oz) Carrot - julienne (fine strips)
150gms (5oz) Daikon - julienne (fine strips)
1 tablespoon Fresh Coriander - finely chopped
2 tablespoons Sweet Plum Sauce
1 tablespoon Fish Sauce
3 teaspoons Lime Juice

Ingredients - Atari Goma Dipping Sauce
100gms(3.5oz) Miso paste (white)
180mls Sake
2 tablespoons Rice vinegar
1 tablespoon Dashi
1 teaspoon Sugar
1 1/2 teaspoons Atari goma (Japanese sesame paste can be substituted with tahini paste)
2 teaspoons Karashi (Japanese Mustard) can be substituted with 1/2 teaspoon of wasabi

Method - Atari Goma Dipping Sauce
- In a saucepan, combine the miso and the sake and cook, stirring continually, for about 30 minutes, or until the volume is reduced by half. Then cool completely. (This step may be done several days in advance.)
- Place the cooled miso in a bowl and add the vinegar, dashi, sugar, Atari goma and mustard. Combine well.
- Store in an airtight container

Method - Salmon Rice Paper rolls
- Combine plum sauce, fish sauce & lime juice in a mixing bowl then add carrot, daikon & coriander making sure the sauce coats the vegetables.
- Cut the salmon into approx 25mm wide strips.
- To prepare for the rice paper select a shallow tray that would fit the whole rice paper sheet, then half fill it with cold water. You will also require a cloth towel which will be used to dry the rice paper.
- Removing one sheet of rice paper at a time (keep the rice paper covered or in the sealed packet as it will quickly start to crack if it is left out for too long), submerge the sheet into the tray with the cold water & remove immediately & place on the cloth towel allowing it to hydrate & soften. At this stage it should be pliable, pat dry to remove any excess water.
- On a separate chopping board cut the rice paper into strips approx 30mm wide, place on top of each rice paper strip the salmon & then place approx a teaspoon of vegetable mixture onto each rice paper salmon strip & roll up tightly. Store on a tray & cover with plastic food wrap.
- Serve on a platter with the Atari goma dipping sauce – optional garnishes could be to tie the rolls with spring onion & top with salmon roe.
New Zealand King Salmon served in a savoury cone with goat’s cheese whip
New Zealand King Salmon served in a savoury cone with goat’s cheese whip

Makes approx 24 cones

Ingredients

600gms (21oz) New Zealand King Salmon - cold smoked (diced)
100gms (3.5oz) New Zealand King Salmon skin off and bones removed - pre-frozen

24 Savoury Canapé Cone (see chef's note)
350gms (12oz) Fromage de chèvre (quality French goats cheese)
12 spears Fresh Chives – finely chopped
1 Fresh Lemon – fine zest & juice
1 teaspoon Dill – chopped
150gms (5oz) Flaky sea salt

Chef’s note:
Savoury cones can be purchased through specialty ingredient distributors or alternatively can be produced using tortilla wraps or mountain bread by cutting them out & reshaping & baking in cornet moulds.

Method

Dill Salt
- Combine the dill & salt together in a plastic bag & shake to mix, then pour out onto a tray & allow time to dry.

Salmon Cones
- Mix the diced smoked salmon with 1/2 of the chopped chives & fill each cone with the mixture.
- In a food processor mix the Fromage de chèvre with the rest of the chives & lemon zest & 1/2 of the juice from the lemon. Place in a container & allow to chill down & set.
- Place the cones in a holder to hold upright, scoop or roll the Fromage de chèvre mix to form small balls & place on top of the cones.
- Take the frozen salmon & using a fine microplane to shave salmon over the cones, finish by placing a pinch of dill salt on each & serve.
New Zealand King Salmon wrapped grissini with green pea margarita
New Zealand King Salmon wrapped grissini with green pea margarita

Serves 20 as a canapé

### Ingredients

<table>
<thead>
<tr>
<th>Amount</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>200gms (7oz)</td>
<td>New Zealand King Salmon - cold smoked</td>
</tr>
<tr>
<td>20</td>
<td>Grissini sticks of your choice</td>
</tr>
<tr>
<td>200gms (7oz)</td>
<td>Baby peas (frozen)</td>
</tr>
<tr>
<td>10mls</td>
<td>Lime juice</td>
</tr>
<tr>
<td>to taste</td>
<td>Salt</td>
</tr>
<tr>
<td>20mls</td>
<td>Tequila (optional)</td>
</tr>
<tr>
<td>20mls</td>
<td>Triple sec (optional)</td>
</tr>
</tbody>
</table>

### Method

**For the margarita**
- In a stand up blender, add the peas, lime juice and optional alcohol. Puree on high speed until smooth, then salt to taste.

**For the salmon grissini**
- Wrap 20gms of smoked salmon around the top half of each grissini stick.

### To Serve
- Pour 10mls of pea margarita into 20 shot glasses or mini margarita glasses, rim with salt if you wish for extra effect and flavor. Add the grissini sticks and enjoy.
New Zealand King Salmon lemon dill yoghurt popsicles
New Zealand King Salmon lemon dill yoghurt popsicles

Makes approx 10 popsicles

**Ingredients**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>New Zealand King Salmon - cold smoked slices</td>
</tr>
<tr>
<td>100mls</td>
<td>Thick Greek Yoghurt</td>
</tr>
<tr>
<td>50mls</td>
<td>Crème Fraiche</td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>Honey</td>
</tr>
<tr>
<td>1</td>
<td>Lemon - fine zest only</td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>Fresh Cut Dill tips</td>
</tr>
<tr>
<td>15</td>
<td>Medium Kebab Skewers</td>
</tr>
<tr>
<td></td>
<td>Flaky Sea Salt - season to taste</td>
</tr>
</tbody>
</table>

**Method**

- Roll plastic food wrap out on to a flat surface, lay the cold smoked salmon side by side, slightly overlapping to achieve a rectangle shape approx 150mm x 100mm. Cover the salmon with some more plastic wrap and using a rolling pin lightly roll over the top of the salmon to achieve a smooth uniform thickness and shape. Place on a flat tray and in a chiller to allow the salmon to chill back down.
- In a mixing bowl place yoghurt, crème fraiche, lemon zest, honey and dill. Mix all ingredients well.
- Remove the plastic off the top of the salmon and spread the yoghurt mixture on top of the salmon leaving a 10-20mm gap at the top edge of the salmon.
- Using the bottom plastic wrap, roll up the salmon with the yoghurt mixture in the middle forming a rolled cigar shape, approx 30mm diameter. Twist and tie the ends of the plastic and place the roll into the freezer. Allow the roll to freeze completely.
- Once frozen remove and slice rounds approx 3-5mm thick and push the skewer into the edge of the frozen salmon round, making sure it goes all the way into the yoghurt mixture. This process needs to be done quickly and place the popsicles back on to a flat tray with plastic on it to stop them sticking to the tray. Briefly return them back to the freezer in case any have begun to defrost.
- To present, place the popsicles into the serving dish (rock salt in a glass works well) and just prior to service quickly brush over each one with a kitchen gas/butane torch to slightly soften and take the hard edge off them.

**Chefs Note:**

The popsicles require a lot of care and attention just prior to service, they need to be served slightly defrosted however if they are let to go too soft they will quickly fall apart.

These canapés are a bit of fun and will go well at a cocktail party, possibly with vodka based mixes.
New Zealand King Salmon with cold horseradish ice-cream
New Zealand King Salmon with cold horseradish ice-cream

Makes approx 20-25 canapés

Ingredients
1 - New Zealand King Salmon - hot smoked fillet (cubed)
1 Loaf - Fresh Heavy Rye Bread - thick cut & squared
Horseradish Ice-cream - balled using small melon baller
Seasoning - Flaky Sea Salt

Ingredients - Horseradish Ice Cream
500mls - Milk
125gms (4.4oz) - Caster sugar
10 - Free-range Egg Yolks
500gms (17.5oz) - Crème Fraîche
1 - Fresh horseradish - grated - to taste
Seasoning - Salt and freshly ground black pepper to taste

Method - Horseradish Ice Cream
- For the horseradish ice cream, combine the milk, sugar and egg yolks in a bowl and cook over a pan of boiling water, whisking continuously, until the mix has doubled in volume.
- Remove from the heat and continue to whisk until cool. Fold in the crème fraîche and horseradish, to taste, and season with salt and freshly ground black pepper.
- Place into an ice cream machine and churn, according to the manufacturer’s instructions, until frozen.
- Place in the freezer until needed.

To Assemble
- Place the hot smoked salmon onto the rye bread, for the best effect make sure that both the salmon & rye bread are squared off to the same size so they look uniform.
- Lightly season the top of the salmon with flaky sea salt, then place the horseradish ice cream ball firmly on top of the salmon.
- Garnish with watercress tips & possibly some crispy salmon skin & serve immediately.
New Zealand King Salmon au Poivre
New Zealand King Salmon au Poivre

Makes 20 canapés

Ingredients

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>500gm (17.5oz)</td>
<td>New Zealand King Salmon - fillets (1/2 to 3/4 inch thick)</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>Cracked Pink Peppercorns</td>
</tr>
<tr>
<td>2 tablespoons</td>
<td>Unsalted Butter</td>
</tr>
<tr>
<td>1/8 tablespoon</td>
<td>Salt</td>
</tr>
<tr>
<td></td>
<td>Micro Watercress to garnish</td>
</tr>
</tbody>
</table>

Method

- Sprinkle cracked pepper on top side of fish pressing pepper lightly into the flesh. Season with a pinch of salt.
- Heat a large cast iron or other heavy skillet over medium-high heat. Melt butter; immediately add peppered salmon, pepper side up. Cook fish until it is opaque up half of the fish. Remove from heat and serve immediately. Garnish with micro watercress.

Chef’s Note:

Salmon fillets can also be cooked directly on the grill. For a true flavor profile grill on a traditional cedar plank. For an interesting presentation serve on the edge of a wooden board.
New Zealand King Salmon roulade
New Zealand King Salmon roulade

Serves 30 as a canapé

Ingredients

375gms (13oz) New Zealand King Salmon, cold smoked slices
400gms (14oz) Cream Cheese
45gms (1.5oz) Capers, chopped
15gms (0.5oz) Lemon, zested
20mls (0.7oz) Lime juice
to taste Salt and pepper
60gms (2oz) Dill to garnish
60gms (2oz) Bagel crumbs, toasted

Method

- In a bowl, combine the cream cheese, capers, lime juice and lemon zest. Season to taste with salt and pepper and set aside.
- On a large sheet of plastic wrap, place half of the smoked salmon in a 20x30cm rectangle. Using a spatula gently spread half the cream cheese mixture over the salmon.
- Roll the salmon up, using the plastic wrap to assist you, to form a roll approximately 30cm long. Repeat the process with the remaining ingredients, using another sheet of plastic wrap.
- Wrap the rolls tightly in plastic wrap and refrigerate for at least 2 hours or until they are firm to the touch.

To Serve

- Remove the plastic wrap and coat each roll with chopped dill. Slice into 30 pieces about 1.5 cm thick. Set aside.
- Garnish with a salad of micro greens and toasted bagel crumbs.
New Zealand King Salmon Togarashi Crusted on Flatbread
New Zealand King Salmon Togarashi Crusted on Flatbread

4 portions

**Ingredients**

**Grilled Flatbread**
- **Yield:** 1 - 8” x 4” Flatbread crust
- 1 1/2 oz. Pizza dough - frozen (45gms) generic, thawed

**Ginger Fig Spread**
- **Yield:** 1 quart/32 oz./950 ml.
- 4 cups Dalmatian Fig Spread
- 2 tsps Sriracha
- 2 1/2 Tbsps Fresh Lemon Juice
- 5 tsps Grated Ginger
- 1/4 Cup Yuzu Juice

**Rice Wine and Toasted Peanut Vinaigrette**
- **Yield:** 1 Quart/32 oz./950 ml.
- 1 1/3 Cups Rice Wine Vinegar
- 4 Tbsps Honey
- 1 1/2 tsps Dijon Mustard
- 4 tsps Shallots, freshly peeled and minced
- 2 1/3 Cups Peanut Oil

**Green Onion Aioli**
- **Yield:** 1 1/2 Cup/12 oz./350 ml
- 1 Cup Japanese Mayonnaise
- 1 Cup Green Onions, blanched and finely minced
- 1 tsp Roasted Garlic, pureed
- To Taste Sea Salt
- To Taste White Pepper

**Togarashi Salmon**
- **Yield:** 1 Cup/8 oz./240 ml
- 1 x 3 oz (85gms) New Zealand King Salmon
- 1/4 Cup Togarashi Spice
- 1-2 Tbsps Unsalted Butter at room temperature

**Method**

**Grilled Flatbread**
- Lay room temperature dough on cutting board. Dust surface lightly with all purpose flour.
- Turn over and roll in one direction to make an elongated oval 8” by 4”
- Transfer to sheet pan lined with paper. Cover with plastic wrap.
- Refrigerate 30 minutes to allow elasticity to relax so dough won’t shrink when grilled.
- Grill dough on either side to mark.
- Transfer to sheet pan lined with paper. Cover with plastic wrap.
- Reserve in refrigerator until needed

**Ginger Fig Spread**
- Place fig spread in stainless steel bowl. Stir in the Sriracha, lemon, ginger and yuzu juice.
- Transfer spread to clean container. Cover container with plastic wrap.
- Hold under constant refrigeration.
New Zealand King Salmon Togarashi Crusted on Flatbread

Rice Wine and Toasted Peanut Vinaigrette
- Place all ingredients into a blender except oil and salt and pepper. Puree until smooth.
- Add oil slowly with blender on low.
- Season to taste.
- Using funnel transfer vinaigrette to plastic squeeze bottles.
- Hold under constant refrigeration. Discard all product that is not used within 3 days.

Chef’s Note - Let Vinaigrette reach room temperature just before service so oil loosens to pourable consistency

Green Onion Aioli
- Combine mayonnaise and green onions in bowl of food processor. Pulse until very smooth. Season to taste.
- Transfer to clean container. Cover with plastic wrap.
- Hold under constant refrigeration.

Togarashi Salmon - method
- Put Togarashi spice in a small tray or on a plate.

- Roll Salmon in Togarashi spice until coated on all sides.
- Heat cast iron skillet until very hot.
- Sear top side of salmon to get a nice crust (1 - 2 minutes).
- Finish in 375°F/190°C degree oven to desired internal doneness.
- Return skillet to medium heat.
- Add butter. Rapidly baste salmon with butter.
- Transfer salmon to a plate lined with a towel. Let excess butter be absorbed by the towel.
- Reserve, keeping warm.

Chef’s Note - Salmon should be cooked to order for each Pizzetta.

Assembly
Yield: 1 Serving
1 each Grilled Flatbread
1 Tbsp Ginger Fig Spread
1/2 Cup Watercress leaves
1 Tbsp Rice Wine and Toasted Peanut Vinaigrette drizzle
3 oz (85gms) Togarashi Salmon, hot

- Heat Grilled Flatbread in 400°F/200°C oven for 2 minutes.
- Lay flatbread on cutting board.
- Brush surface with Gingered Fig Spread
- Transfer flatbread to plate
- Place watercress in a bowl and add Rice Wine and Toasted Peanut Vinaigrette - toss
- Lay watercress on flatbread
- Break Togarashi Salmon into large pieces and arrange on flatbread.
- Drizzle with Green Onion Aioli
- Serve immediately

Recipe photography:
Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon Pueblo
### New Zealand King Salmon Pueblo

**Ingredients**

**Chimayo Chile Dust**
- **Yield:** 1 Cup/8 oz./235 ml.
- **2/3 Cup** Chimayo/Red New Mexican Chile
- **1 Tbsp** Oregano, ground
- **1 Tbsp** Cumin, ground
- **1 Tbsp** Granulated Garlic
- **1 Tbsp** Granulated Onion
- **1 tsp** Sea Salt
- **2 tsps** Brown Sugar, granulated

**Chili Oil**
- **Yield:** 2 Cups/16oz./470 ml.
- **1/2 Cup** Water
- **1/2 Cup** Chili Powder, generic
- **1/2 Cup** Chipotle Chili, ground
- **2 tsps** Shallots, freshly peeled and minced
- **2 Cups** Corn Oil

### Charred Lime Aioli
- **Yield:** 1 Cup/10 oz./295 ml
- **1 Cup** Japanese Mayonnaise
- **2 Tbsps** Charred Lime Zest
- **2 Tbsps** Green Onions, blanched and finely minced
- **1 tsp** Roasted Garlic, pureed
- **To Taste** Sea Salt
- **To Taste** White Pepper

### Pico de Gallo
- **Yield:** 2 Cups/32 oz./475 ml.
- **1 Cup** Heirloom Tomatoes
- **1/2 Cup** Red Onions, peeled and diced
- **1/8 Cup** Jalapenos, stemmed, seeded and minced
- **1/4 Cup** Fresh Cilantro, chopped
- **To Taste** Fresh Lime Juice
- **To Taste** Sea Salt
- **To Taste** White Pepper

### Sweet Corn Tamale Cake
- **Yield:** 8 Cakes
- **1 1/2 Cups** Sweet Corn
- **1/2 Cup** Unsalted Butter at room temperature
- **1/4 Cup** Goats Cheese
- **1/8 Cup** Granulated Sugar
- **1/2 Cup** Yellow Masa, finely ground
- **1/8 Cup** All Purpose Flour
- **2 Tbsps** Pinion Nuts

**To Taste**

### Additional ingredients required for assembly
- **1 x 3 oz.** (85 gms) New Zealand King Salmon
- **4 Tbsps** Unsalted Butter at room temperature
New Zealand King Salmon Pueblo

Method

Chimayo Chile Dust
- Combine chile, cumin and oregano in a bowl and stir until smoothly integrated.
- Heat a heavy bottomed skillet over high heat. Add spice mix and toast.
- Remove from direct heat and cool.
- Transfer to bowl and add remaining ingredients. Toss.
- Place in spice grinder and grind until garlic and onion particles reduce in size.
- Cover container with plastic wrap.
- Hold at room temperature.

Chili Oil
- Place all ingredients except oil in saucepan.
- Set over medium heat and bring to boil.
- Reduce heat and simmer until almost dry.
- Whisk in oil.
- Bring to 200°F/95°C.
- Remove from heat and cool completely.
- Strain through fine Chinois strainer into a clean bowl - discard solids.
- Using funnel transfer vinaigrette to plastic squeeze bottle.
- Hold at room temperature.

Charred Lime Aioli
- Combine mayonnaise charred lime zest, green onions and garlic in bowl of food processor.
- Pulse until very smooth.
- Season to taste.
- Transfer to clean container. Cover with plastic wrap.
- Hold under constant refrigeration.

Chef’s Note: Cut limes in half and char over open flame then zest into a bowl. Discard limes. It takes about 4 limes to make 1 Tbsp.

Sweet Corn Tamale Cake
- Place corn in bowl of food processor and lightly chop.
- Add all ingredients except salt and pepper and pulse until smooth.
- Season to taste.
- Transfer to tray. Cover with plastic wrap.
- Hold under constant refrigeration.

Pico de Gallo
- Combine all ingredients except salt, pepper and lime juice in bowl. Toss.
- Season with salt, pepper and lime juice.
- Transfer to clean container. Cover with plastic wrap.
- Hold under constant refrigeration.
New Zealand King Salmon Pueblo

To Serve

Assembly

Yield: 1 Serving
1 x 3 oz New Zealand King (85 gms) Salmon
1/4 Cup Chimayo Chile Dust
4 Tbsp Unsalted Butter at room temperature
1 each Sweet Tamale Corn Cake
1/2 Cup Pico de Gallo
2 Tbsp Charred Lime Aioli

- Add 2 Tbsp. butter.
- Rapidly baste salmon with butter.
- Transfer salmon to a plate lined with a towel.
- Let excess butter be absorbed by the towel.
- Place salmon on warm plate.
- Pan sear Sweet Tamale Corn Cake in pre-heated pan over medium heat in 2 Tbsp. of unsalted butter to heat and caramelize.
- Place Sweet Tamale Corn Cake next to salmon.
- Place Pico de Gallo next to salmon.
- Spoon some Charred Lime Aioli on salmon and serve immediately.

Put Chimayo Chile in a small tray or on a plate.
Roll Salmon in Chimayo Chile spice until coated on all sides.
Heat cast iron skillet until very hot.
Sear top side of salmon to get a nice crust, 1 - 2 minutes.
Finish in 375°F/190°C oven to desired internal doneness.
Return skillet to medium heat.

Recipe photography:
Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon and Duck Egg Tagliatelle
New Zealand King Salmon and Duck Egg Tagliatelle

**Ingredients**

**Duck Egg Tagliatelle Pasta**
- Yield: 2 Cups/16 oz./475 ml.
- 1 Duck Egg, beaten
- 1 1/4 Cups All-Purpose Flour
- 1/2 tsp Sea Salt
- 1/2 tsp White Pepper

**Petit Basque Cheese & Crème Fraîche Toss**
- Yield: 2 1/4 Cups/18 oz./530 ml.
- 1/8 Cup Dry Vermouth
- 1/2 Cup Crème Fraîche
- 1/4 Cup Petit Basque Cheese, freshly grated
- 1/4 Cup Parmesan Cheese, freshly grated
- 1 each Duck Egg yolk
- To taste Sea Salt
- To Taste White Pepper
- To Taste Fresh Lemon juice
- 1 Tbsp Fresh Basil, chopped

**Valencia Orange Vinaigrette**
- Yield: 4 Cups/32 oz./940 ml.
- 1 1/2 Cups Valencia Orange Juice
- 1 Tbsp White Wine Vinegar
- 1/2 Cup Lavender Honey
- 2 Cups Olive Oil
- To Taste Sea Salt
- To Taste White Pepper

**Fennel Grapefruit and Rocket Salad**
- Yield: 4 Cups/32 oz./950 ml.
- 2 Cups Fresh Rocket, iced
- 1 Cup Fresh Fennel, shaved
- 1 Cup Grapefruit Segments
- 1/2 Cup Valencia Orange Vinaigrette
- To Taste Sea Salt
- To Taste Black Pepper

**Additional ingredients required for assembly (per serve)**
- 1 x 5 oz. (140 gms) New Zealand King Salmon Steak
- 1 Tbsp Unsalted Butter
New Zealand King Salmon and Duck Egg Tagliatelle

Method

Duck Egg Tagliatelle Pasta

- Combine all ingredients in a food processor. Pulse until the dough gathers into clumps.
- Transfer dough to a work surface lightly dusted with flour. Knead by hand until dough forms a smooth elastic ball - about 3 minutes.
- Roll the ball out into a sheet 1/4”/60 mm thick. Cut sheet into broad strips that will fit into a pasta roller.
- Start running by hand through the roller, starting thick and decreasing at each pass until you reach the #4 setting. Pass one more time.
- Cut the pasta strips into 12”/31 cms by 3”/76mm in length sheets.
- Lay the finished lengths on a lightly floured work surface. Dust each with a little all-purpose flour and roll each into a log.
- Cut each log across into slices 1/2”/1 cm. wide - do not unroll.

- Roll each log in plastic warp and refrigerate until service.

Petit Basque Cheese & Cr me Fraiche Toss

- Bring vermouth to a boil in a non-reactive saucepan over medium heat.
- Reduce heat to low. Add Crème Fraiche, Petit Basque and Parmesan cheese.
- Cook until melted - do not boil!
- Whisk until smooth.
- Remove from heat and whisk in yolk.
- Season with salt, pepper and lemon juice. Fold in basil.
- Reserve, keeping hot.

Valencia Orange Vinaigrette

- Place all ingredients except oil and salt and pepper into a blender. Puree until smoothly combined.
- Add oil slowly with blender on low.
- Season to taste.

- Using funnel transfer vinaigrette to plastic squeeze bottles.
- Hold under constant refrigeration.
- Discard all product that is not used within 3 days.

Fennel Grapefruit and Rocket Salad

- Combine ingredients in a large bowl.
- Add valencia orange vinaigrette and toss. Season and refrigerate.
New Zealand King Salmon and Duck Egg Tagliatelle

To Serve

Assembly
For 1 Serving
8 slices Duck Egg Tagliatelle Pasta
1/4 Cup Petit Basque Cheese & Crème Fraiche Toss
1 x 5 oz. New Zealand King Salmon (140 gms) Steak
1 Tbsp Unsalted Butter
1/2 Cup Fennel Grapefruit and Rocket Salad

- Heat oven to 375°F/200°C.
- Unroll Duck Egg Tagliatelle sections. Drop into boiling salted water and cook to al dente.
- Drain water from Duck Egg Tagliatelle and add Petit Basque Cheese & Crème Fraiche Toss until pasta is well coated. Reserve, keeping warm.
- Heat a cast iron skillet over high heat until very hot.
- Sear top side of salmon to get a nice crust, 1 2 minutes.

- Finish in oven to desired internal doneness.
- Return skillet to medium heat.
- Add butter to skillet and rapidly baste salmon to encase.
- Transfer salmon to plate lined with a towel to drain excess butter.
- Lay a bed of pasta in a large warm bowl.
- Place salmon on top of pasta.
- Arrange Fennel Grapefruit and Rocket Salad next to salmon.
- Serve Immediately.

Chef’s Note. Pasta Water = 1 quart/1 liter spring water plus 2 tsps. sea salt

Recipe Photography:
Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon Crudo
New Zealand King Salmon Crudo

For 4 Servings

Ingredients

Yuzu-Olive Oil Dressing
- 6 Tbsp Extra virgin olive oil
- 3 Tbsp Lemon juice
- 1 tsp Yuzu Kosho

Additional ingredients required for assembly
- 20 x 1 oz New Zealand King Salmon, trimmed - fat and bloodline (30 gms)
- 20 thick slices Hearts of palm
- 20 slices Red pepper stuffed green olives
- Hawaiian red salt

Yuzu-Olive Oil Dressing
- Combine all ingredients in a bowl
- Whisk and reserve

Assembly
- Slice 20 chilled pieces of salmon, about 1/8 inch, sushi style.
- Spread 5 pieces of salmon on each plate.
- Sprinkle Hawaiian red salt on salmon slices.
- Top each with heart of palm slice.
- Top each with stuffed olive slice.
- Drizzle with Yuzu olive oil.
- Serve immediately.

Recipe Photography:
Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon Cylinders Vietnamese Style
New Zealand King Salmon Cylinders
Vietnamese Style

For 4 Servings

Ingredients

Salmon
4 x 3 oz (85 gms)
New Zealand King Salmon (thinly sliced)
1 heart
Romaine Lettuce (hearts only)
8 each
Basil Leaves
8 each
Cilantro Leaves
8 each
Mint Leaves
4 Tbsp
Red Onions (thinly sliced)
1 tsp
Kosher Salt
1/2 tsp
Black Pepper, freshly ground
1 Tbsp
Lemon-Chile Oil

Tomato-Jalapeno Consommé
1 lb./2 Cups
Plum Tomatoes (de-seeded)
3 Tbsp
Shallots (chopped)
10 each
Basil Leaves
20 each
Cilantro Leaves
20 each
Tarragon Leaves
2 Tbsp
Jalapenos (chopped)
3 Tbsp
Tomato Paste

3 Cups
Mineral Water
6 Tbsp
Miran
2 Tbsp
Rice Vinegar
6 Tbsp
Extra Virgin Olive Oil
To Taste
Kosher Salt
To Taste
White Pepper

Additional ingredients required for assembly
Lemon Chili Oil - To taste
12 each Celery heart leaves
4 tsp Micro Mint
4 tsp Dill
4 tsp Popcorn Shoots
4 each Pumpernickel Sheets, toasted

Method

Salmon
- Lay slices of salmon in a plastic-lined sheet pan and top with the leaves of romaine, basil, cilantro, mint, red onion, oil and salt and pepper.
- Drizzle with lemon chili oil.
- Roll the salmon into very tight cylinders with all of the leaves inside.
- Keep chilled until ready to serve.

Tomato-Jalapeno Consommé
- Combine all ingredients in a food processor.
- Pulse to a thick puree. Season.
- Line a strainer with cheese cloth.
- Set strainer over a bowl.
- Place the puree in the strainer.
- Drain in the refrigerator for about two hours undisturbed.
- Discard puree.
- Reserve consommé.
New Zealand King Salmon Cylinders
Vietnamese Style

To Serve

Assembly

4 each    New Zealand Salmon Rolls
1 Cup    Tomato Consommé
To taste    Lemon Chili Oil
12 each    Celery heart leaves
4 tsps    Micro Mint
4 tsps    Dill
4 tsps    Popcorn Shoots
4 each    Pumpernickel Sheets, toasted

- Lay three cylinders of salmon on each plate.
- Spoon 1/4 cup of consommé around each plate.
- Drizzle a little lemon-chile oil over the salmon.
- Garnish with leaves of celery heart, micro mint, dill, popcorn shoots and lightly toasted pumpernickel sheets.
- Serve immediately.

Recipe Photography:
Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon Wagyu Surf & Turf
New Zealand King Salmon Wagyu Surf & Turf

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount/Measure</th>
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<tbody>
<tr>
<td>Apple Cider Vinaigrette</td>
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<tr>
<td>Yield:</td>
<td>4 Cups/32 oz./945 ml</td>
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<tr>
<td>4 Cups</td>
<td>Apple Cider</td>
</tr>
<tr>
<td>1 Cup</td>
<td>Apple Cider Vinegar</td>
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<tr>
<td>2 Cups</td>
<td>Canola Oil</td>
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<tr>
<td>2 tsps</td>
<td>Dijon Mustard</td>
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<td>1 tsp</td>
<td>Sea Salt</td>
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<tr>
<td>Sherry and Ruby Port Reduction</td>
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<tr>
<td>Yield:</td>
<td>1 1/4 Cups/10 oz./300 ml</td>
</tr>
<tr>
<td>2 Cups</td>
<td>Ruby Port</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Shallots, peeled and minced</td>
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<tr>
<td>3 Tbsps</td>
<td>Sherry Vinegar</td>
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<tr>
<td>5 Tbsps</td>
<td>Unsalted Butter, chilled and diced</td>
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<tr>
<td>Heirloom Tomato Confit</td>
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</tr>
<tr>
<td>Yield:</td>
<td>24 Pieces/Quarters</td>
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<tr>
<td>6 each</td>
<td>Heirloom Tomatoes, quartered</td>
</tr>
<tr>
<td>2 tsps</td>
<td>Garlic, freshly peeled and minced</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Method</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Cider Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>• Reduce apple cider in non-reactive saucepan over medium heat by 75% down to 1 Cup.</td>
<td></td>
</tr>
<tr>
<td>• Cool concentrated/reduced apple cider.</td>
<td></td>
</tr>
<tr>
<td>• Combine all ingredients except oil in a blender and blend until smooth.</td>
<td></td>
</tr>
<tr>
<td>• Drizzle in the oil with the blender on.</td>
<td></td>
</tr>
<tr>
<td>• Using funnel transfer aioli to plastic squeeze bottles. Refrigerate.</td>
<td></td>
</tr>
<tr>
<td>• Discard all product that is not used within 7 days.</td>
<td></td>
</tr>
</tbody>
</table>

| Tomato Cardamom Butter | |
| Yield: | 2 1/4 Cups/18 oz/530 ml |
| 2 Cups | Unsalted Butter, at room temperature, diced |
| 4 pieces | Tomato Confit |
| 1/8 Cup | Tomato Paste |
| 2 Tbsps | Cardamom, freshly ground |
| 2 tsps | Granulated Sugar |
| To taste | Sea Salt |
| To taste | White Pepper |

| Crispy Idaho Potato Stacks | |
| Yield: | 12 Stacks./4 portions |
| 6 each | Idaho Potatoes, peeled and shaved on mandolin |
| 1/2 Cup | Unsalted Butter, melted |
| 2 tsps | Sea salt |

<table>
<thead>
<tr>
<th>Additional ingredients required for assembly</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Cup</td>
<td>Fresh Watercress, trimmed and iced</td>
</tr>
<tr>
<td>1 x 4 oz (115gms)</td>
<td>Grass Fed Wagyu Sirloin</td>
</tr>
<tr>
<td>1 x 3 oz (85gms)</td>
<td>New Zealand King Salmon, skin and blood line removed</td>
</tr>
</tbody>
</table>
New Zealand King Salmon Wagyu Surf & Turf

Sherry and Ruby Port Reduction
- Combine port and shallots in non-reactive sauté pan over medium heat.
- Cook to reduce volume of port by 50%.
- Add sherry vinegar.
- Cook to reduce to a thick syrup
- Remove from heat.
- Whisk in butter while still warm.
- Strain through fine Chinois into a clean container.
- Hold while keeping warm.

Heirloom Tomato Confit
- Heat oven to 175°F/80°C.
- Lay tomatoes cut side up on sheet pan lined with parchment paper
- Scatter garlic, thyme and sugar over.
- Season lightly with salt
- Drizzle with the extra virgin olive oil.
- Place in oven until they dry down - they should still be pliable - about 2 hours.
- Cool to room temperature.

Tomato Cardamom Butter
- Combine ingredients in a food processor.
- Pulse until smooth - do not overwork or butter will break.
- Lay a parchment paper sheet on work surface.
- Lay butter down one side in a line.
- Roll into a log shape - with a diameter of 1 1/2”/4 cms.
- Roll in plastic wrap, twist ends tight to compress butter.
- Hold under constant refrigeration.

Chef’s Note: For maximum flavor and texture delivery, grind the cardamom seeds in a coffee or spice grinder just before making the butter.

Crispy Idaho Potato Stacks
- Heat oven to 400°F/200°C.
- Using a 1”/2.5 cm cutter punch out potato coins from the slices.
- Brush 12 - 4”/10 cm x 4”/10 cm sheets of aluminum foil.
- Layer potatoes in stack on each piece of foil brushing every layer with butter and lightly seasoning it with salt
- When each stack is 1.5”/4 cm. high, gather the foil around each so that the stacks stay even - leave the tops open.
- Place stacks on tray and roast in oven until tops are golden.
- Remove from oven and hold.
- For service remove foil from each stack and discard.
- Heat heavy pan over medium heat.
- Add finishing butter to pan and heat until it foams.
New Zealand King Salmon Wagyu Surf & Turf

• Lay stacks in the pan on their sides and sear gently, turning until the stacks are golden and crispy all around.
• Drain stacks on paper towels before plating.

To Serve

Assembly

Yield: 1 Serving
1 Cup Fresh Watercress, trimmed and iced
1 Tbsp Apple Cider Vinaigrette
1 x 4 oz Grass Fed Wagyu (115gms) Sirloin
1 x 3 oz New Zealand King Salmon, skin and blood line removed (85gms)
2 each Crispy Idaho Potato Stacks
2 pieces Roasted Tomato Cardamom Butter
2 Tbsp Ruby Port and Sherry Vinegar Reduction

• Heat oven to 375°F/200°C.
• Combine watercress and Apple Cider Vinaigrette in large bowl; toss; chill.
• Pan sear or grill Wagyu sirloin to desired temperature; transfer to plate and allow to rest.
• Heat a cast iron skillet over high heat until very hot.
• Sear top side of salmon to get a nice crust - 1 - 2 minutes.
• Finish in oven to desired internal doneness.
• Return skillet to medium heat.
• Add butter to skillet and rapidly baste salmon to encase.
• Transfer salmon to plate lined with a towel to drain excess butter.
• Transfer salmon to warm plate.
• Slice Wagyu Sirloin; arrange next to salmon.
• Arrange watercress salad and Crispy Idaho Potato Stacks next to salmon.

• Top Wagyu slices with Roasted Tomato Cardamom Butter.
• Spoon Ruby Port and Sherry Vinegar Reduction next to salmon.
• Serve Immediately.

Recipe Photography:
Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon with Green Gazpacho, Green Beans and Pickled Onions
New Zealand King Salmon with Green Gazpacho, Green Beans and Pickled Onions

For 4 Servings

Ingredients

Green Gazpacho Sauce
3 each Large tomatillos, sliced
1/2 each Cucumber, peeled, seeded and sliced
1 each Jalapeno, stemmed, seeded and sliced
2 Cups Watercress, torn
1 Cup Onions, peeled and diced
1 Bulb Spring garlic, peeled
1 Cup Stale French bread, diced
1/8 Cup Fresh lime juice
1 Cup Olive oil/canola blend (50/50)
To taste Kosher salt
To taste Black pepper, freshly toasted

Haricots Verts
Yield: 2 Cups
2 Cups Haricots Verts (French green beans)
8 Cups Water
2 tsps Kosher Salt

Salmon Sous Vide
Yield: 4 x 6 oz. portions
4 x 6 oz. (170gms) New Zealand King Salmon Filets
2 tsps Olive oil
To taste Kosher salt
To taste White pepper

Method

Green Gazpacho Sauce
- Place tomatillos and cucumber on a large platter.
- Salt and let sit 20 minutes and then rinse in very cold water.
- Combine tomatillos, cucumber, jalapeno, watercress, market onions, spring garlic, French bread and lime juice in a blender and blend until chunky/smooth.
- Blend in the oil in a slow and steady stream.
- Season with Kosher salt and freshly toasted and ground black pepper and reserve at room temperature.

Pickled Onions
- Combine the water and vinegar and pickling spice in a non-reactive saucepan and bring to a boil.
- Boil 2 minutes.
- Strain off solids.
- Reserve, keeping very hot.
New Zealand King Salmon with Green Gazpacho, Green Beans and Pickled Onions

- Place the onions in a large bowl.
- Pour the hot pickling liquid over onions.
- Let cool at room temperature.

**Haricots Verts**
- Wash beans and slice off the root nub.
- Slice each bean on the diagonal into 1/2 inch pieces.
- Bring water and salt to a rolling boil.
- Put the beans into a strainer and blanche them in the boiling water for 30 seconds.
- Immediately plunge the strainer and beans into a large bowl of ice cubes and water to stop cooking process. Reserve.

**Salmon Sous Vide**
- Oil the fish with some olive oil and season with kosher salt and fresh ground black pepper.
- Seal in an immersion bag.
- Cook at a constant 120°F/50°C for 15 minutes in an immersion bath with circulator.
- Chill in an ice water bath.
- Hold under constant refrigeration.

**Assembly**
- 1 Tbsp. Olive Oil
- 2 Cups Haricots Verts
- 2 Cups Pickled Onions
- 4 x 6 oz. (170gms) Sous Vide New Zealand King Salmon Filets
- 1 Cup Green Gazpacho Sauce
- 8 tsps. Olive oil

- Heat 1 tablespoon of olive oil in a sauté pan over medium heat.
- Add the haricot verts and diced pickled onions and sauté until hot - reserve, keeping hot.
- Remove cooked salmon from bags.
- Heat a heavy cast iron pan until it is very hot.
- Sear the top sides of the salmon in the pan to get a really nice crust on the fish - 1 to 2 minutes.
- Place 1/4 cup of Gazpacho Sauce in the middle of each plate.
- Top with the sautéed Market Haricots Verts and Pickled Onions.
- Place the seared Salmon on top.
- Drizzle with a little olive oil and serve immediately.

Recipe Photography:
Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon Grilled Ochazuke
New Zealand King Salmon Grilled Ochazuke

For 4 Servings

Ingredients

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 x 3 oz</td>
<td>New Zealand King Salmon</td>
</tr>
<tr>
<td>To taste</td>
<td>Kosher Salt</td>
</tr>
<tr>
<td>To taste</td>
<td>White pepper, freshly ground</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Bacon fat, rendered</td>
</tr>
<tr>
<td>1/4 Cup</td>
<td>White Onion, peeled and diced</td>
</tr>
<tr>
<td>1 Cup</td>
<td>Raw Corn, cut from cob</td>
</tr>
<tr>
<td>1/4 Cup</td>
<td>Bacon, chopped and fried</td>
</tr>
<tr>
<td>3 Cups</td>
<td>White Rice, cooked</td>
</tr>
<tr>
<td>1/2 Cup</td>
<td>Scallions, shaved</td>
</tr>
<tr>
<td>2 Tbsps</td>
<td>Pickled Ginger</td>
</tr>
<tr>
<td>2 Tbsps</td>
<td>Kizami Nori, dried sliced seaweed</td>
</tr>
<tr>
<td>1 Cup</td>
<td>Green Tea, brewed</td>
</tr>
<tr>
<td>1 to 2 Tbsps</td>
<td>Shoyu/Soy</td>
</tr>
</tbody>
</table>

Method

- Grill salmon to medium rare.
- Reserve, keeping hot.
- Combine onion and bacon fat in skillet over medium heat; sauté until onion is translucent.
- Add corn and continue cooking until just al dente.
- Add bacon and toss together.
- Place rice in large bowl, add onion, corn and bacon toss.
- Add 1/4 cup scallions and season.
- Divide rice mix among shallow bowls.
- Place cooked salmon filets on top.
- Garnish with pickled ginger, Kizami Nori and remaining scallions.
- Pour hot green tea on top of fish.
- Drizzle shoyu around bowl.
- Serve immediately.
New Zealand King Salmon with Citrus Saffron Creme Anglaise, Strawberry and Tarragon Spheres
New Zealand King Salmon with Citrus Saffron Creme Anglaise, Strawberry and Tarragon Spheres

For 4 Servings

Ingredients

Strawberry Reduction
2 Cups Fresh Strawberries
1/2 Cup Water

Tarragon Spheres
14gm French tarragon leaves
1/2 Cup Distilled water
1.5 gm Sodium Alginate
1.5 gm Calcium Chloride
1 Cup Distilled Water

Citrus Saffron Anglaise
2 each Large Egg Yolks
5 each Cherry Tomatoes
1/2 tsp Saffron threads
2 Tbsps Unsalted Butter
1 tsp Garlic, freshly peeled and minced
1 tsp Ginger, freshly peeled and minced
2 tps Shallots, freshly peeled and minced
1/2 tsp White Pepper, ground
1/2 Cup Pastis or Pernod
1/2 Cup Fresh Orange Juice
1 Cup Heavy Cream

Additional ingredients required for assembly
4 Tbsps Unsalted Butter
4 x 4 oz (115 gms) New Zealand King Salmon

Method

Strawberry Reduction
- Purée strawberries and water in blender until smooth.
- Place in small non-reactive saucepan over low heat.
- Cook to reduce in volume by 50%.
- Transfer to container and reserve.

Tarragon Spheres
- Purée tarragon in a blender with 1/2 cup distilled water until completely smooth.
- Add the sodium alginate and blend until smooth.
- Dissolve calcium chloride into 1 cup distilled water.
- Using a teaspoon drop the tarragon solution, one drop at a time into the calcium chloride until you have at least 40 good, large pea shaped spheres.
- Remove spheres with a slotted spoon.
- Immerse them in 1 cup distilled water, set aside and reserve.
New Zealand King Salmon with Citrus Saffron Creme Anglaise, Strawberry and Tarragon Spheres

Citrus Saffron Anglaise
- Combine eggs, tomato and saffron in blender - blend until smooth.
- Reserve in blender.
- Heat butter in small non-reactive sauce pan over medium heat.
- Add garlic, ginger, shallots and pepper and sauté until soft.
- Deglaze pan with Pastis or Pernod, and continue to cook until alcohol stops flaming.
- Add orange juice and cream and bring to boil.
- With setting on low, slowly pour hot contents of sauté pan into blender.
- Increase speed and blend until smooth and content has cooled to around 160 °F (70 °C).
- Strain mixture through fine Chinois.
- Transfer to siphon, shake hard and load with (2) No2 cartridges.
- Shake hard again for 30 seconds, and reserve keeping warm.

Assembly
4 Tbsp
4 x 4 oz (115 gms)
1 Cup
1/2 Cup
40 each
Unsalted Butter
New Zealand King Salmon
Saffron Citrus Créme Anglaise
Strawberry Reduction
Tarragon Spheres
- Heat butter in medium sauté, add salmon.
- Sear on both sides to desired temperature.
- Reserve, keeping hot.
- Shake the siphon and invert and lay a pillow of Anglaise onto each plate.
- Pool some strawberry reduction in the center of each.
- Lay Salmon on top.
- Place tarragon spheres on Salmon.
- Dot Strawberry reduction in the Anglaise and serve immediately.

Recipe Photography: Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon Baja Tacos
New Zealand King Salmon Baja Tacos

Ingredients

Lime and Honey Brush
Yield: 3 Cups / 24 oz. / 710 ml
1 Cups Fresh Lime Juice
1 3/4 Cups Wildflower Honey
3 Tbsp Canola Oil

Baja Citrus Pico
Yield: 3 Cups / 24 oz. / 710 ml
1 Cup Grapefruit Segments
1 1/4 Cup Orange Segments
1/8 Cup Lemon Segments
1/8 Cup Lime Segments
1/4 Cup Red Onion, peeled and finely diced
2 Tbsp Fresh Cilantro Leaves, chopped
2 Tbsp Piloncillo Sugar
1/4 Cup Canola Oil
To Taste Sea Salt

Chef’s Note: Piloncillo is a Mexican form of raw sugar. You can substitute brown sugar for it.

Charred Lime Aioli
Yield: 1 1/2 Cup / 12 oz. / 350 ml
1 Cup Japanese Mayonnaise
2 Tbsp Charred Lime Zest
2 Tbsp Green Onions, blanched and finely minced
1 tsp Roasted Garlic, pureed
To Taste Sea Salt
To Taste White Pepper

1 Tbsp Peanut Oil
1/4 Cup Kosher Salt

Additional ingredients required for assembly
1/2 Cup Iceberg Lettuce, broken into small pieces and chilled
1 x 4 oz (115 gms) New Zealand King Salmon, remove skin and bloodline

Peanut Tacos
Yield: 18 x 6 inch Tacos
1 1/8 Cup Hot Water
2 Cups All purpose flour
1/4 Cup Peanut Flour
1 Tbsp Roasted Peanut Oil
New Zealand King Salmon Baja Tacos

Method

Lime and Honey Brush
- Combine all ingredients in a non-reactive bowl. Stir.
- Transfer to a clean container
- Cover with plastic wrap
- Hold under constant refrigeration.
*Chef’s Note: Warm to room temperature before using to make it easier to brush.*

Baja Citrus Pico
- Combine all ingredients in a bowl.
- Toss gently. Season
- Transfer to clean storage container and cover.
- Keep under constant refrigeration.
*Chef’s Note: For maximum flavor and texture delivery, this recipe should be prepared fresh for each service and any left over should be discarded at end of service.*

Charred Lime Aioli
- Combine mayonnaise charred lime zest, green onions and garlic in bowl of food processor.
- Pulse until very smooth.
- Season to taste.
- Transfer to clean container. Cover with plastic wrap.
- Hold under constant refrigeration.
*Chef’s Note: Cut limes in half and char over open flame then zest into a bowl. Discard limes. It takes about 4 limes to make 1 Tbsp.*

Peanut Tacos
- Mix hot water, salt, peanut flour, and flour in a bowl until crumbly and dry
- Knead until smooth
- Cover with damp towel
- Let dough sit at room temperature for 30 minutes
- Knead for 5 minutes and add additional all-purpose flour if too sticky
- Dust work surface with flour
- Roll dough into an 18 inch long log with an 1 inch circumference
- Cut into 18 x 1 inch pieces
- Roll dough pieces into balls
- Dip each ball into roasted peanut oil and sandwich 2 together
- Roll each ball out as thin 6inch tacos
- Lightly oil wok or skillet
- Sear taco in wok and pull apart to form 2 thin tacos
- Cool on sheet tray
*Chef’s Note: These taco are steamed to order for service.*
New Zealand King Salmon Baja Tacos

To Serve

Assembly

Yield: 2 Salmon Tacos/1 Serving
2 each Peanut Tacos
1/2 Cup Iceberg Lettuce, broken into small pieces and chilled
1 x 4 oz (115 gms) New Zealand King Salmon, remove skin and bloodline
2 Tbsp Honey Lime Brush
2 Tbsp Charred Lime Aioli
1/3 Cup Baja Citrus Pico
2 Tbsp Charred Lime Aioli

• Heat cast iron skillet until very hot.
• Sear top side of salmon to get a nice crust, 1 - 2 minutes.
• Put Salmon a plate.
• Brush liberally with Honey Lime Brush until coated.
• Finish in 375°F/190°C oven to desired internal doneness.
• Return skillet to medium heat.
• Brush with more Honey Lime Brush.
• Reserve, keeping warm.
• Steam 2 Peanut Tacos briefly to warm and soften.
• Lay Peanut Tacos on large warm plate.
• Put Salmon a plate.
• Brush liberally with the second batch of Honey Lime Brush.
• Top each taco with iceberg lettuce.
• Break salmon into pieces and lay over lettuce.
• Drizzle Charred Lime Aioli.

• Spoon Citrus Pico on top of salmon or around plate.
• Serve immediately.

Chef’s Note: The reason for a second batch of Honey Lime brush to do the final baste before serving the salmon is because the first batch was used to baste raw salmon.

Recipe Photography: Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon French Quarter
New Zealand King Salmon French Quarter

Ingredients

**Creole Red Pepper Butter**
- **Yield:** 2 1/2 Cups/20 oz./590 ml.
- **1/2 Cup** Roasted Red Bell Peppers, stemmed, seeded, minced
- **4 tsps** Creole Seasoning
- **1 Tbsp** Granulated Onion
- **1 tsp** Granulated Garlic
- **1 tsp** Sea Salt
- **1 tsp** Black Pepper
- **1/2 tsp** Cayenne Pepper
- **2 Cups** Unsalted Butter, at room temperature

**Boulangner Potatoes**
- **Yield:** 8 Servings/8 Stacks
- **2 Cups** Chicken Stock
- **2 Cups** Veal Stock
- **3 Tbsps** Thyme Sprigs
- **4 Cups** Idaho Potatoes, peeled and thinly sliced

Crayfish and Mushroom Ragout

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Cups/32oz/945 ml</td>
<td>Yield</td>
</tr>
<tr>
<td>1/8 Cup</td>
<td>Oil</td>
</tr>
<tr>
<td>2 Cups</td>
<td>White Mushrooms, sliced</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Garlic, freshly peeled and minced</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Shallots peeled and minced</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Fresh Thyme</td>
</tr>
<tr>
<td>1/4 Cup</td>
<td>Red Wine</td>
</tr>
<tr>
<td>3/4 Cup</td>
<td>Veal Stock</td>
</tr>
<tr>
<td>1/2 Cup</td>
<td>Crawfish, cooked and shellled</td>
</tr>
</tbody>
</table>

To Taste: Sea Salt & Black Pepper

Method

**Creole Red Pepper Butter**
- Combine ingredients in a food processor.
- Pulse until smooth - do not overwork or butter will break.
- Lay a parchment paper sheet on work surface.
- Lay butter down one side in a line.
- Roll into a log shape - with a diameter of 1 1/2”/4 cms.
- Roll in plastic wrap, twist ends tight to compress butter and refrigerate.
- Hold under constant refrigeration.

**Boulangner Potatoes**
- Combine stocks and thyme in non-reactive sauté pan over medium heat.
- Cook to reduce volume by 75%.
- Butter muffin moulds
- Layer potatoes in moulds adding a little stock with each layer.
- Heat oven to 375°F/190°C.
New Zealand King Salmon French Quarter

Crayfish and Mushroom Ragout
- Heat oil in saucepan over medium heat.
- Add Mushrooms and sauté until lightly caramelized.
- Add garlic, shallots and thyme - sauté 3 minutes
- Add wine and reduce to syrup.
- Add stock and reduce by 50%
- Add crayfish and heat.
- Keep warm for service.

To Serve
Assembly
Yield: 1 Serving
1 x 5 oz (140 gms) New Zealand King Salmon, skin and blood line removed
2 Tbsp Unsalted Butter
1 Tbsp Brioche Bread Crumbs, toasted
2 Tbsp Creole Butter
1 Stack Boulanger Potatoes, warmed
1/2 Cup Crayfish and Mushroom Ragout, warmed

- Heat oven to 375°F/200°C.
- Heat a cast iron skillet over high heat until very hot.
- Sear top side of salmon to get a nice crust, 1 - 2 minutes.
- Finish in oven to desired internal doneness.
- Return skillet to medium heat.

- Add unsalted butter to skillet and rapidly baste salmon to encase.
- Transfer salmon to plate lined with a towel to drain excess butter.
- Transfer salmon to warm plate.
- Top with Brioche crumbs and Creole Butter.
- Invert a Boulanger Potato stack next to salmon.
- Spoon Crayfish and Mushroom Ragout next to salmon.
- Serve Immediately.

Chef's Note: For maximum flavor and texture delivery, this recipe should be prepared fresh for each service and any left over should be discarded at end of service.

Recipe Photography: Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon and Greenshell™ Mussel Baja Mixto
New Zealand King Salmon and Greenshell Mussel™ Baja Mixto

**Ingredients**

**Oregano Butter**

<table>
<thead>
<tr>
<th>Yield:</th>
<th>2 1/4 Cups/18 oz./530 ml.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 Cup</td>
<td>Fresh Oregano, blanched</td>
</tr>
<tr>
<td></td>
<td>and chopped</td>
</tr>
<tr>
<td>1 tsp</td>
<td>Fresh Lemon Juice</td>
</tr>
<tr>
<td>1 tsp</td>
<td>Sea Salt</td>
</tr>
<tr>
<td>1/2 tsp</td>
<td>White Pepper</td>
</tr>
<tr>
<td>2 Cups</td>
<td>Unsalted Butter, at room</td>
</tr>
<tr>
<td></td>
<td>temperature</td>
</tr>
</tbody>
</table>

**Charred Lime Vinaigrette**

<table>
<thead>
<tr>
<th>Yield:</th>
<th>4 Cups/32 oz./940 ml.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Tbsp</td>
<td>Charred Lime Zest</td>
</tr>
<tr>
<td>1 1/2 Cups</td>
<td>Fresh Lime Juice</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Granulated Sugar</td>
</tr>
<tr>
<td>2 1/2</td>
<td>Cups Olive Oil</td>
</tr>
<tr>
<td>To Taste</td>
<td>Sea Salt</td>
</tr>
<tr>
<td>To Taste</td>
<td>Black Peppr</td>
</tr>
</tbody>
</table>

**Baja Salad**

<table>
<thead>
<tr>
<th>Yield:</th>
<th>2 Cups/16 oz./475 ml.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 Cup</td>
<td>Red Onions, peeled and</td>
</tr>
<tr>
<td></td>
<td>diced</td>
</tr>
<tr>
<td>1 Cup</td>
<td>Roma Tomatoes, diced</td>
</tr>
<tr>
<td>1/4 Cup</td>
<td>Green Olives</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Fresh Cilantro, chopped</td>
</tr>
<tr>
<td>1/4 Cup</td>
<td>Charred Lime Vinaigrette</td>
</tr>
<tr>
<td>To Taste</td>
<td>Black Pepper</td>
</tr>
</tbody>
</table>

**Additional ingredients required for assembly**

| 1 x 5 oz                        | New Zealand King Salmon   |
| (140 gms)                       | Steak                     |
| 3 each                          | New Zealand Greenshell™   |
|                                 | Mussels                   |
| 1 Tbsp                          | Unsalted Butter           |

**Method**

**Oregano Butter**

- Combine ingredients in a food processor.
- Pulse until smooth - do not overwork or butter will break.
- Lay a parchment paper sheet on work surface.
- Lay butter down one side in a line.
- Roll into a log shape - with a diameter of 1 1/2 inch (4 cms).
- Roll in plastic wrap, twist ends tight to compress butter and refrigerate.

**Charred Lime Vinaigrette**

- Place all ingredients except oil and salt and pepper into a bowl.
- Stir until smoothly combined and sugar is melted. Whisk in oil slowly.
- Season to taste.
- Using funnel transfer vinaigrette to plastic squeeze bottles.
## New Zealand King Salmon and Greenshell Mussel™ Baja Mixto

- Hold under constant refrigeration.

*Chef’s Note: Cut limes in half and char over open flame until blackened, then zest into a bowl. Discard lime shells. It takes about 4 limes to make 1 Tbsp. of zest.*

### Baja Salad
- Combine onions, tomatoes and olives in large bowl.
- Add Charred Lime Vinaigrette and toss.
- Season.
- Add cilantro.
- Toss again.
- Cover with plastic and refrigerate.

### To Serve

#### Assembly
- For 1 Serving
- 1 x 5 oz (140 gms) New Zealand King Salmon Steak
- 3 each New Zealand Greenshell™ Mussels
- 1 Tbsp Unsalted Butter
- 1/2 Cup Baja Salad
- 1 Tbsp Oregano Butter

- Heat a cast iron skillet over high heat until very hot.
- Sear top side of salmon to get a nice crust, 1 - 2 minutes.
- Finish in oven to desired internal temperature.
- Return skillet to medium heat.
- Add mussels to heat.
- Add butter to skillet and rapidly baste salmon and mussels to encase.

- Transfer salmon to plate lined with a towel to drain excess butter.
- Place Baja Salad on large plate.
- Top with mussels.
- Place salmon next to Baja Salad and top with Oregano Butter.
- Serve Immediately.

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**Recipe Photography:**
Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
New Zealand King Salmon Brentwood Club
# New Zealand King Salmon Brentwood Club

## Ingredients

### Fresh Basil Aioli

- **Yield:** 1 Quart/32 oz./940 ml.
- **1 Cup** Fresh Basil, chopped
- **3 Cups** Mayonnaise
- **1/4 Cup** Sour cream
- **2 Tbsp** Garlic, chopped
- **1 tsp** Seasoned rice wine vinegar
- **2 tsp** Sea Salt
- **2 tsp** White pepper

### Heirloom Tomato Confit

- **Yield:** 24 Pieces/Quarters
- **6 each** Heirloom Tomatoes, quartered
- **2 tsps** Garlic, freshly peeled and minced
- **2 Tbsps** Fresh Thyme Leaves
- **1 Tbsp** Granulated Sugar
- **To Taste** Sea Salt
- **1/4 Cup** Extra Virgin Olive Oil

## Chunky Roasted Tomato & Horseradish Aioli

- **Yield:** 4 Cups/32 oz./940 ml
- **1 3/4 Cups** Heirloom Tomato Confit
- **1 3/4 Cups** Mayonnaise
- **1/2 Cup** Prepared Horseradish
- **2 Tbsp** Tomato Paste
- **To Taste** Sea Salt
- **To Taste** White pepper

### Brown Sugar Crusted Bacon

- **Yield:** 50 pieces
- **50 pieces** Bacon Strips, thick cut
- **2 1/2 cups** Brown Sugar

## Additional ingredients required for assembly

- **2 x 2 oz (60 gms)** New Zealand King Salmon
- **1 Tbsp** Unsalted Butter
- **2 each** Brioche bread, sliced
- **2 slices** Aged Fiscalini Cheddar Cheese
- **2 pieces** Bibb Lettuce
- **3 - 4 each** Beefsteak Tomato, sliced
- **1 Cup** Shoestring Fries
- **Fresh Basil Aioli**
New Zealand King Salmon Brentwood Club

Method
- Combine all ingredients together in a metal bowl - except salt and pepper.
- Using funnel transfer aioli to plastic squeeze bottles.
- Hold under constant refrigeration.

Heirloom Tomato Confit
- Heat oven to 175°F/80°C.
- Lay tomatoes cut side up on sheet pan lined with parchment paper.
- Scatter garlic, thyme and sugar over.
- Season lightly with sea alt.
- Drizzle with the extra virgin olive oil.
- Place in oven until they dry down - they should still be pliable - about 2 hours.
- Cool to room temperature.
- Transfer to clean storage container. Keep under constant refrigeration.

Chef’s Note: Heirloom Tomato varieties that work well in this format - Amish Paste - Beefsteak - Brandywine - Cherokee Red. Organic Beefsteaks are probably the easiest to find.

Chunky Roasted Tomato & Horseradish Aioli
- Combine all ingredients together in bowl of food processor, except salt and pepper.
- Pulse until smooth.
- Season.
- Using funnel transfer aioli to plastic squeeze bottles.
- Hold under constant refrigeration.
- Discard all product that is not used within 5 days.

Brown Sugar Crusted Bacon
- Heat oven to 375°F/190°C.
- Lay bacon on racks on sheet pan.
- Dust surface of bacon with brown sugar.
- Roast until crispy.
- Cool on racks.
- Cover with plastic wrap.
- Hold under constant refrigeration.

Chef’s Note: Warm bacon before using so that the fat melts again.
New Zealand King Salmon Brentwood Club

To Serve

Assembly
For 1 Serving
2 x 2 oz (60 gms) New Zealand King Salmon
1 Tbsp Unsalted Butter
2 each Brioche bread, sliced
2 slices Aged Fiscalini Cheddar Cheese
2 pieces Bibb Lettuce
3 - 4 each Beefsteak Tomato, sliced
2 slices Brown Sugar Crusted Bacon
2 Tbsp Roasted Tomato and Horseradish Aioli
1 Cup Shoestring Fries
2 Tbsp Fresh Basil Aioli

• Heat oven to 375°F/200°C.
• Heat a cast iron skillet over high heat until very hot.
• Sear top side of salmon to get a nice crust, 1 - 2 minutes.
• Finish in oven to desired internal doneness.
• Return skillet to medium heat.
• Add butter to skillet and rapidly baste salmon to encase.
• Transfer salmon to plate lined with a towel to drain excess butter.
• Grill brioche slices.
• Lay one slice of brioche on warm plate.
• Top with aged Cheddar cheese, Bibb lettuce tomato slices and Brown Sugar Crusted Bacon.
• Place salmon on top of Brown Sugar Crusted Bacon.
• Top with Roasted Tomato and Horseradish Aioli.
• Angle remaining brioche slice against salmon.
• Place Shoestring Fries and Fresh Basil Aioli on plate.
• Serve Immediately.

Chef’s Note: Fiscalini Cheddar is from Modesto, California. It is an excellent artisan products and typical of the Brasserie cuisine approach. However, you can substitute a good regional style Cheddar or an English Cheddar.

Recipe Photography:
Patrick McDonnell Photography
www.patrickmcdonnellphotography.com
Confit New Zealand King Salmon with Pickled Beetroot Chèvre Ravioli
Confit New Zealand King Salmon with Pickled Beetroot Chèvre Ravioli

4 portions

Ingredients

240gms (8.5oz) New Zealand King Salmon Fillet
50 gms (1.7oz) (1) Iodised Table Salt
50 gms (1.7oz) Soft Brown Sugar
2 Lemons – 1 finely zested & juiced, 1 thin julienne zest (blanched). Reserve juice until required.
300 mls Grape seed Oil
1 large Beetroot - peeled
50 mls Chardonnay Vinegar
50gms (1.7oz) Sugar
10gms (0.3oz) (2) Iodised Table Salt
3 Black Peppercorns
10 Coriander Seeds
1 tsp Horseradish Sauce
60gms (2oz) Chèvre (French Goats Cheese)
2 Radish
Micro herbs – Bulls Blood (beetroot sprouts), Italian Parsley

Method

- Curing the salmon – mix the (1) salt, brown sugar & the fine zest from one of the lemons together & then rub on to both sides of the salmon fillet, make sure all the salmon has the curing mixture rub on it. Place into a refrigerator & allow to cure for 1 hour. Remove from the chiller & wash the curing mixture off the salmon & pat dry with a paper towel or clean cloth.
- Cut the salmon into 12 even cubes
- Confit Salmon - Choose a small pot that when you place the salmon into it the oil will cover the salmon, test it if required.
- In the pot over a gentle heat, warm the grape seed oil to 50°C (use a thermometer for this as it needs to be reasonably exact). Place the salmon cubes in the pot ensuring that they are covered with oil. The temperature will drop when you place the salmon in the oil, however you need to maintain 45°C for 5 minutes, then remove from the heat & allow to cool in the oil. Prior to serving remove from the oil & place on a paper towel to help drain the oil off.
- Beetroot Pickle – Using a Japanese mandolin or very sharp knife, thinly slice the beetroot into approx 1mm thick rounds, recipe requires 8 consistent slices. Place the sliced beetroot into a heatproof bowl. In a small saucepot place the lemon juice, chardonnay vinegar, sugar, 2 salt, black peppercorns, coriander seeds & 80 mls water & bring to the boil, pour the hot pickling liquid over the beetroot & allow to cool & pickle the beetroot for 3 hours.
- Beetroot Chèvre Ravioli – Mix the chèvre with the horseradish in a small bowl. Drain the beetroot slices & discard the pickling liquid. Place 4 slices on a stainless work surface & place a teaspoon of chèvre mix in the center of each beetroot round. Lay the remaining 4 beetroot slices on top of the chèvre mix. To cut even rounds use metal pastry cutters. To achieve the ravioli look use the blunt side of a 2-3cm cutter & gently drop the cutter around the chèvre mix so that
it seals around the mix, use some pressure to complete the seal. Complete by cutting a round with a 4-5cm cutter & discard the trim.

- Complete the Dish – Thinly slice the radish to achieve 12 thin round slices. Arrange three cubes of salmon per service plate, place one beetroot ravioli per plate. Using the remaining chèvre spoon even amounts on each plate. Garnish with lemon julienne, bulls blood micro-greens & Italian parsley sprigs.

**Chefs Notes:**

A visual appealing restaurant styled hors d’oeuvre’s/entree that has texture & flavor balance, however it does requires a few advanced techniques to achieve the final dish. Confit salmon has an amazing just cooked texture & richness that is only achieved through this cooking method. A good French chèvre has a slight lemon flavor, which connects well with the salmon, the beetroot has a earthiness that also binds well to the flavors. The pickling method helps cut some of the richness but the best way to enjoy this dish is with a glass of your favorite Riesling.
Seared New Zealand King Salmon with Saffron Potatoes & Rye Tarragon Crumbs.
Seared New Zealand King Salmon with Saffron Potatoes & Rye Tarragon Crumbs.

4 portions

Ingredients

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>320 gms</td>
<td>New Zealand King Salmon Fillet – skin on, cut into 4 x 80 gm portions</td>
</tr>
<tr>
<td>1 large</td>
<td>Potato - peeled</td>
</tr>
<tr>
<td>15-20 threads</td>
<td>Saffron</td>
</tr>
<tr>
<td>300 mls</td>
<td>Fish Stock</td>
</tr>
<tr>
<td>3 slices</td>
<td>Rye Bread – crumbed</td>
</tr>
<tr>
<td>50 mls</td>
<td>Vegetable Oil</td>
</tr>
<tr>
<td>4 sprigs</td>
<td>Fresh Tarragon – finely chopped</td>
</tr>
<tr>
<td>100 mls</td>
<td>Mayonnaise</td>
</tr>
<tr>
<td>1/2</td>
<td>Lemon – juice only</td>
</tr>
<tr>
<td>50 mls</td>
<td>Avocado Oil</td>
</tr>
<tr>
<td>100gms (3.5oz)</td>
<td>Butter</td>
</tr>
<tr>
<td></td>
<td>Watercress</td>
</tr>
<tr>
<td></td>
<td>Flaky Sea Salt &amp; freshly cracked Black Pepper to taste</td>
</tr>
</tbody>
</table>

Method

- Heat a medium sauté pan, add the oil, butter & rye crumbs. Lightly fry until a light golden color. Season & then add the chopped tarragon. Allow to cool & store until required (should be served warm).
- Cut the potato into shapes with a small round cutter & or melon baller, enough for 3-4 potato shapes per plate/portion.
- Warm a small pot & add the saffron, gently heat for 30 seconds, this helps release flavor & color. Add the fish stock & 1 teaspoon of table salt, then bring to the boil. Add the potato shapes & cook “Al dente” (just cooked to the bite). Strain & allow to cool.
- Mix the mayonnaise & lemon juice together & hold until required.
- In a heavy based or non-stick pan, place a small amount of cooking oil & heat until a light smoky haze is visible. Season the skin side of the salmon & place in the pan skin side down. Turn the heat down slightly to maintain an even cooking temperature, & cook for approximately 2 minutes then flip & cook the other side for another 2 minutes.

Complete the Dish – place one piece of hot salmon & portion the potato shapes across the plates. Spoon or pipe mayonnaise on each plate, spoon the warm crumble on next to each piece of salmon, place drops of avocado oil onto each dish. Finish with a few watercress leaves or micro-greens.

Chefs Notes:

The crisp skin on the salmon offers a great tasting texture for this dish. A classy restaurant styled entrée that highlights the hero of the dish “NZ King Salmon”. The saffron adds a spark of color as well as a mild floral note to the dish.
New Zealand King Salmon Sashimi Style with Radish & Avocado Wasabi Spheres
New Zealand King Salmon Sashimi Style with Radish & Avocado Wasabi Spheres

4 portions

**Ingredients**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>NZ King Salmon – cubed</td>
<td>200gms (7oz)</td>
<td></td>
</tr>
<tr>
<td>Fresh Ciabatta – torn into 12 thumb size pieces</td>
<td>100gms (3.5 oz)</td>
<td></td>
</tr>
<tr>
<td>Red Radish – 12 thin sliced rounds</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Daikon – julienned</td>
<td>60gms (2oz)</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>50gms (1.7 oz)</td>
<td></td>
</tr>
<tr>
<td>Rice Wine Vinegar</td>
<td>50mls</td>
<td></td>
</tr>
<tr>
<td>Fresh Ginger – finely grated</td>
<td>1tsp</td>
<td></td>
</tr>
<tr>
<td>Fresh Chilli – finely diced</td>
<td>1/2</td>
<td></td>
</tr>
<tr>
<td>Iodized Table Salt</td>
<td>2tsp</td>
<td></td>
</tr>
<tr>
<td>Wakame</td>
<td>12 pieces</td>
<td></td>
</tr>
<tr>
<td>Shiso Cress</td>
<td>12 tips</td>
<td></td>
</tr>
</tbody>
</table>

Flakey Sea Salt to taste

**Avocado Wasabi Sphere Ingredients**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calcium Chloride</td>
<td>3.5gms (0.1 oz)</td>
<td></td>
</tr>
<tr>
<td>Cold Filtered Water</td>
<td>250mls</td>
<td></td>
</tr>
<tr>
<td>Wasabi Paste</td>
<td>15gms (0.5 oz)</td>
<td></td>
</tr>
<tr>
<td>Avocado - pureed</td>
<td>50gms (1.7 oz)</td>
<td></td>
</tr>
</tbody>
</table>

**Method**

- **Avocado Wasabi Sphere** – mix the calcium chloride with 250 ml of cold filtered water, this becomes the calcium bath. Set aside to use later.

Mix all the other Avocado Wasabi Sphere ingredients together using an immersion stick blender or upright blender, ensuring all the ingredients are blended well. Allow the Avocado Wasabi Sphere mixture to rest in a chiller for approximately 3 hours to allow any air bubbles to rise to the top of the mixture. Scoop off any aerated foam that comes to the top of the mixture.

To create the spheres, use a scoop style measuring spoon (teaspoon size). Scoop the sphere mixture to fill the spoon & drop into the calcium bath, do this in small batches (about 5 at a time). Allow each spoon full to immerse & completely become covered with the calcium bath solution, after approximately 1 1/2 - 2 minutes it would have formed a thin skin enabling it to be scooped out with a slotted spoon. Dip the sphere into a clean water...
bath to rinse & then place on a plate or tray ready to serve. The spheres will go completely solid after a period of time so make these closer to the time of plating the dish.

- **Pickled Diakon** – in a small pot place the sugar, rice wine vinegar, ginger, chilli, iodized table salt & 50 mls of water; bring to the boil & pour over the julienned daikon. Allow the daikon to cool in the pickling liquor before serving.

- **To Complete the Dish** – hydrate the wakame in cold water & drain. Selecting 4 suitable service plates/dishes, place 5 cubes of salmon per plate/dish, arrange & evenly portion the ciabatta, sliced radish, pickled daikon, wakame & shiso cress across each plate/dish, finish by gently placing the avocado wasabi sphere on each plate (3 per plate) – serve immediately.

**Chefs Notes:**

*Calcium Chloride (salt), Sodium Alginate (algin), Sodium Citrate (citric acid) are all food grade ingredients that are currently used in modern style cuisine. These ingredients have been at the center of the “Molecular Gastronomy” trend that was initiated by some of the world’s best restaurants. Spherification is a way of suspending a flavor inside a thin membrane creating liquid center ingredients. These ingredients can be found in high-end gourmet food stores or chef ingredients stores & with a small amount of research on the internet you will find a supplier & more information about the ingredients.*
New Zealand King Salmon Belly, Spiced Smoked Salmon Cheese Rolls, Apple & Saffron Rice Crisps.
New Zealand King Salmon Belly, Spiced Smoked Salmon Cheese Rolls, Apple & Saffron Rice Crisps

4 portions

Ingredients

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 each</td>
<td>Fresh New Zealand King Salmon Bellies (approx 240gms total – 60gm (2oz) portions)</td>
</tr>
<tr>
<td>150gms (5oz)</td>
<td>Cold Smoked Salmon - frozen</td>
</tr>
<tr>
<td>240gms (8.5oz)</td>
<td>Cream Cheese</td>
</tr>
<tr>
<td>2 large sprigs</td>
<td>Fresh Dill</td>
</tr>
<tr>
<td>1/2</td>
<td>Red Capsicum – seeds removed &amp; frozen</td>
</tr>
<tr>
<td>1 mild</td>
<td>Red Chilli – sliced into thin rings</td>
</tr>
<tr>
<td>1</td>
<td>Green Apple</td>
</tr>
<tr>
<td>1</td>
<td>Lemon – cut out the segments &amp; reserve</td>
</tr>
<tr>
<td>12 small sprigs</td>
<td>Red Mizuna</td>
</tr>
<tr>
<td>50 mls</td>
<td>Organic Apple Glaze</td>
</tr>
<tr>
<td>100gms (3.5oz)</td>
<td>Short Grain Rice</td>
</tr>
<tr>
<td>12-15 threads</td>
<td>Saffron</td>
</tr>
<tr>
<td>300 mls</td>
<td>Canola Oil</td>
</tr>
<tr>
<td>Flakey Sea Salt</td>
<td></td>
</tr>
</tbody>
</table>

Method

- **Salmon Bellies** – trim the bellies into a uniform strip & remove any skin.
- **Spiced Smoked Salmon Coating** – this process requires a Dehydrator with a 2 non-stick sheet. Using a micro-plane, grate the frozen smoked salmon, on one of the non-stick dehydrator sheets & place in the dehydrator until dry & crisp (this will take 24 hrs & will drop a small amount of oil on the sheet). On the other non stick sheet grate the frozen capsicum using the micro-plane, add the whole dill sprigs, sliced chilli & place in the dehydrator until dry & crisp (this will take 24 hrs). Once all of the dehydrated ingredients are dry & crisp, crush them all together to form a spicy smoked salmon coating – some dried chilli rings can be kept for garnish.
- **Spiced Smoked Salmon Cheese Rolls** - soften the cream cheese & place in a piping bag with a 15mm nozzle. Lay out a sheet of plastic food wrap & pipe a length of the cream cheese on the plastic sheet approximately 20mm inside the long edge & 40mm from either end. Roll the plastic wrap over the cream cheese like a sushi roll & then twist the ends so the cheese forms a tight long roll shape (like a xmas cracker). Tie the ends of the roll with a knot & place in the freezer to firm up. When they have firmed up enough to unwrap (not completely frozen) unroll them from the plastic wrap & portion them into 8 rolls (2 per portion), then roll them in the spiced smoked salmon coating so as to completely cover the outside with the mixture – this coating process should be done just prior to serving.
- **Saffron Rice Crisps** – cook the rice with the saffron a day in advance as per the standard method (although it helps to slightly over cook the rice). Rinse the rice off to cool & to wash excess starch, sprinkle/scatter the rice out on non-stick oven paper & place on an oven tray. Place the tray into a low warm oven to dry out over night. The next day, heat oil in a medium sized pot. Test the temperature of the oil by dropping grains of rice in, if
New Zealand King Salmon Belly, Spiced Smoked Salmon Cheese Rolls, Apple & Saffron Rice Crisps

Chefs Notes:
This is a reasonably complex dish that has components, which require a bit of patients & time to complete, however it is a stunning dish with complimentary flavors & textures that balance the complete dish. The simplicity of the Omega 3 rich salmon belly is highlighted with each component both in taste & in visual appeal. Definitely a formal dining entrée/small plate experience set to impress.

Salmon Bellies – ask at your local fish monger, they should be able to cut these from the fillets for you – the salmon must be as fresh as possible.

temperature is correct rice will puff up straight away. Drain off oil and season with salt.

• To Complete the Dish – set out 4 service plates & lay the salmon in the center of the plate. Brush the salmon with the apple glaze to completely coat the topside. Place spiced smoked salmon cheese rolls at the end of the salmon. Peel the apple & using a small melon baller, ball 12 balls & place 3 on each salmon strip. Continue to garnish the salmon with the saffron rice crisps, lemon segments, dried chilli rings & red mizuna. Finish the plate by adding drops of apple glaze around the salmon – serve & enjoy.
New Zealand King Salmon Plate Medley
3 Shades of New Zealand King Salmon – Cold Smoked Salmon, Salmon Tartar, Hot Smoked Salmon Brandade

4 portions

Ingredients

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 slices</td>
<td>Cold Smoked New Zealand King Salmon</td>
</tr>
<tr>
<td>3</td>
<td>Cherry Tomato – thinly sliced rounds</td>
</tr>
<tr>
<td>20 mls</td>
<td>Horseradish Mayonnaise</td>
</tr>
<tr>
<td>160gms (5.5oz)</td>
<td>Fresh New Zealand King Salmon Fillet – finely diced</td>
</tr>
<tr>
<td>10</td>
<td>Capers – finely chopped</td>
</tr>
<tr>
<td>30gms (1oz)</td>
<td>Red Onion – finely diced</td>
</tr>
<tr>
<td>4</td>
<td>Chive Spears – finely diced</td>
</tr>
<tr>
<td>1 slice</td>
<td>Wholemeal Sandwich Slice Bread - crumbed</td>
</tr>
<tr>
<td>1/2 tsp</td>
<td>Paprika</td>
</tr>
<tr>
<td>1 pinch</td>
<td>Dried Red Chilli - crushed</td>
</tr>
<tr>
<td>100gms (3.5oz)</td>
<td>Hot Smoked NZ King Salmon Fillet - crushed</td>
</tr>
<tr>
<td>50gms (1.7oz)</td>
<td>Cooked Mashed Potato</td>
</tr>
<tr>
<td>20 mls</td>
<td>Extra Virgin Olive Oil</td>
</tr>
<tr>
<td>1/2</td>
<td>Garlic Clove – crushed to a paste</td>
</tr>
<tr>
<td>1 small</td>
<td>Shallots – finely diced</td>
</tr>
<tr>
<td>1 sprig</td>
<td>Fresh Dill – finely diced</td>
</tr>
<tr>
<td>15 mls</td>
<td>Crème Fraiche</td>
</tr>
<tr>
<td>1/2</td>
<td>Lemon - julienne zest &amp; juice</td>
</tr>
<tr>
<td>1</td>
<td>Mini Baguette – thinly sliced &amp; lightly toasted.</td>
</tr>
<tr>
<td>20gms (0.7oz)</td>
<td>Butter</td>
</tr>
<tr>
<td></td>
<td>Micro-greens or sprouts to garnish</td>
</tr>
<tr>
<td></td>
<td>Flakey Sea Salt to taste</td>
</tr>
</tbody>
</table>

Method

- **Salmon Tartar** - in a bowl mix the fresh salmon, capers, red onion & 1/2 the diced chives, season with salt - set aside until ready to serve.
- **Salmon Tartar Chilli Seasoning** – heat a small fry pan & add the butter & wholemeal crumbs, lightly fry until golden, remove from the heat & add the paprika, dried chilli & the other 1/2 of the chives. Mix well & allow to cool - set aside until ready to serve.
- **Salmon Brandade** - heat a small fry pan & add the shallots & garlic, quickly fry without coloring. Add the salmon, olive oil & potato, stir to mix, allow to cool & transfer to a small bowl. Add the dill, crème fraiche, lemon juice & season to taste, the mixture should be a firm paste that can be shaped.
New Zealand King Salmon Plate Medley

- **To Complete the Dish** – on 4 selected plates or platters arrange the 3 dish items as follows;
  
  1) Loosely fold the cold smoked salmon (1 slice per plate) & place on the plate, lay slices of cherry tomato on & around the salmon (dehydrated cherry tomatoes also make a great intense garnish) – drop a small amount of horseradish mayonnaise in front of the folded cold smoked salmon.

  2) Evenly portion & mould the salmon tartar & position next to the cold smoked salmon, garnish the top with micro-greens & or sprouts. Place a small amount of salmon tartar chilli seasoning in front of each portioned salmon tartar mould.

  3) Evenly portion & shape (quenelle is possible) the salmon brandade & place next to the salmon tartar. Place next to the salmon brandade 4-5 thin slices of the toasted mini baguette. Lay some flaky sea salt in front of the brandade. Serve.

**Chefs Notes:**

*This dish displays the versatility of the NZ King Salmon across 3 separate methods of preparation.*

*It can be served as a platter dish to share but in this format becomes a very stylish small plate option for formal dinner parties. This dish works very well displayed on a rectangle plate or platter.*
New Zealand King Salmon and Greenshell™ Mussel Guk (Korean style soup)
New Zealand King Salmon and Greenshell™ Mussel Guk (Korean style soup)

Serves 4

**Ingredients**
- 400 gms (14oz) New Zealand King Salmon fillet (skinned) - diced
- 12 New Zealand Greenshell Mussels
- 50 gms (1.7oz) Dried Cauliflower & Shiitake Mushrooms
- 200 mls Fish Stock
- 2 cups Water
- 1 tsp Sesame Oil
- 1/2 bunch Spinach - washed & rough chopped
- 1 clove Garlic - crushed
- 1 sheet Laver (roasted seaweed – Korean version of nori) – cut into strips
- salt – to taste

**Method**
- Rehydrate the dried mushrooms by soaking in 200 mls boiling water for approx 30 minutes or until they are soft.
- Place a medium sauce/soup pot on the heat & lightly sauté the garlic in the sesame oil.
- Add the mushrooms including the water they were soaked, the fish stock & the water & bring to the boil.
- Finish by adding the salmon & mussels & allowing to simmer for 2-3 minutes, then add the spinach & laver. Season to taste & serve.
- Condiments can be served to the side – bean sprouts, kimchi, Kochujang

**Chefs Note:**
Guk, also sometimes known as Tang, is a class of soup-like dishes in Korean cuisine. Guk and tang are commonly grouped together and regarded as the same type of dish, although guk is more watery and a basic dish for the Korean table setting, and is usually eaten at home. On the other hand, tang has less water than guk and has been developed for sale in restaurants.

This recipe combines 2 of New Zealand’s iconic seafood’s in this traditional dish.
New Zealand King Salmon and Greenshell™ Mussel Haemultang
(Korean spicy hot seafood stew)
New Zealand King Salmon and Greenshell™ Mussel Haemultang
(Korean spicy hot seafood stew)

serves 4

**Ingredients**

- 400gms (14oz) New Zealand King Salmon Fillet (skinned) – diced into cubes
- 12 New Zealand Greenshell Mussels
- 4 Pak Choi (small)
- 1/2 cup Daikon Radish, thin sliced
- 1 Red Chilies (medium heat) – finely sliced
- 3 Spring Onions – sliced
- 4-5 stalks Minari (Korean parsley) – rough chopped
- 6 tbsp Kochujang (red chilli pepper paste)
- 1 tsp Soy Sauce
- 2 tsp Kochukaru (red chilli pepper powder)
- 3 tbsp Garlic
- 6 cups Fish Stock
- 3-4 Suk-gat (crown daisy) – rough chopped

**Cauliflower & Woodear Mushroom** – optional

Salt to taste

**Method**

- Place the fish stock onto a large soup pot & place on the heat.
- Add kochujang, kochukaru and soy sauce. Bring to a boil.
- Add radish, squash, garlic, chillies & mushrooms, keep cooking on a medium heat for 3-4 minutes.
- Add Salmon and Mussels.
- Heat until fish is completely cooked and add salt to taste.
- Add green onions and parsley.
- Cook for another 1-2 minute and add crown daisy.
- Serve hot with white rice.

**Chefs Notes:**

Haemultang or spicy seafood stew is one of Korea’s most famous traditional foods. The most important characteristic of good Haemultang is its fresh ingredients. The soup can contain various vegetables such as peppers, mushrooms, onions, bean sprouts, dropwort, leaks, crown daisies and much more, supplementing to its spicy, refreshing deep taste. Its combination gives it a rich flavor and an amazing taste that’s also excellent for your health. It’s definitely known as one of the best savory dish that will surprise your taste buds.

This recipe combines 2 of New Zealand’s iconic seafood’s in this traditional dish.
New Zealand King Salmon Hoedeopbap
New Zealand King Salmon Hoedeopbap

Serves 4

Ingredients

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>400gm</td>
<td>NZ King Salmon Fillet – diced into cubes</td>
</tr>
<tr>
<td>280gm</td>
<td>Cooked Short Grain Rice</td>
</tr>
<tr>
<td>1/2</td>
<td>Iceberg Lettuce – ripped into small pieces</td>
</tr>
<tr>
<td>1/2</td>
<td>Spring Onions – thinly sliced</td>
</tr>
<tr>
<td>1/2</td>
<td>Carrot – julienne</td>
</tr>
<tr>
<td>1/2</td>
<td>Telegraph Cucumber – cut into thin strips</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>Bean Sprouts</td>
</tr>
</tbody>
</table>

Dressing - Cho Jang (hot spicy sauce)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>50mls</td>
<td>Kochujang (chilli pepper paste)</td>
</tr>
<tr>
<td>1 tbsp</td>
<td>Soy Sauce</td>
</tr>
<tr>
<td>2 tbsp</td>
<td>Rice Wine Vinegar</td>
</tr>
<tr>
<td>1 tbsp</td>
<td>Sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>Spring Onion – finely diced</td>
</tr>
<tr>
<td>2 cloves</td>
<td>Garlic – minced</td>
</tr>
<tr>
<td>1 tsp</td>
<td>Ginger – finely</td>
</tr>
</tbody>
</table>

Method

- Dressing - Place all the dressing ingredients into a mixing bowl & mix well, allow to steep for 1 hour before using.
- To Complete the Dish – in a mixing bowl place the cubed salmon & lightly dress with the dressing. Set out 4 serving bowls then evenly portion & arrange all the ingredients & serve.

Chefs Notes:

Kochujang or Gochujang is a savory and pungent fermented Korean condiment made from red chili, glutinous rice, fermented soybeans and salt. Traditionally, it has been naturally fermented over years in large earthen pots outdoors, more often on an elevated stone platform, called jangdokdae in the backyard. As an ingredient it can often be found in Asian ingredient suppliers stores.
New Zealand King Salmon Bibim Guksu
New Zealand King Salmon Bibim Guksu

Serves 4

Ingredients

400gms (14oz) New Zealand King Salmon Fillet (skinned)- diced
1 pkt Organic Soba Noodles
8 Baby Cos leaves
1/2 leaf Red Cabbage – finely sliced
1/2 Spring Onion – finely sliced
1/2 Cucumber (small) – cut into fine strips (julienned)
1/2 Carrot (small) - cut into fine strips (julienned)
2 tbsp Kimchi

Ingredients - Dressing

2 Tbsp Kochujang
2 Tbsp Rice Vinegar
1 Tbsp Soy Sauce
1 Tbsp Honey
1 Tbsp Brown Sugar
1 Tbsp Korean Sesame Oil
1 Tbsp Sesame Seeds - Toasted

Method

- Bring a medium steam pot of hot water to the boil, using the steam attachment steam the salmon until just cooked, remove & allow to cool. Then using the water in the pot place the noodles in & cook for 3 minutes.
- Strain the noodles and run cold water thoroughly over the noodles to cool them down.
- To make the dressing, place all of the dressing ingredients in a bowl & mix thoroughly.
- Carefully dress the salmon with the dressing.
- In a bowl mix the red cabbage, spring onion, cucumber & carrot.
- In 4 serving bowls portion the noodles in the bottom & then top with the mixed vegetables. Add 2 lettuce leaves to each bowl & finish with the dressed salmon evenly portioned across the 4 serving bowls.
- Serve with Kimchi to the side

Chefs Note:

You can alter the toppings as you wish, like adding boiled egg or white radish pickle etc. Also if you want a more spicy taste, you may add some Korean chili powder or minced garlic in the sauce and more vinegar for a sour taste.
New Zealand King Salmon and Greenshell™ Mussel Bibimbap
New Zealand King Salmon and Greenshell™ Mussel Bibimbap

Serves 4

**Ingredients**

- 400 gms New Zealand King Salmon fillet (skinned) - diced
- 12 New Zealand Greenshell Mussels – steamed
- 1 1/2 cups Medium Grain Korean Rice
- 100gms (3.5oz) Shiitake Mushrooms – thinly sliced
- 1 Red Pepper (Capsicum) - julienned
- 2 small Zucchini – cut into ribbons
- 1 cup Bean Sprouts
- 1 clove Garlic - crushed
- 2 tsp Sesame Oil
- 3 Tbsps Soy Sauce
- 1 Egg
- salt

**Condiments**

- Kochujang
- Kosari (Fernbrake) - soaked & cooked
- Kimchi

**Method**

- In a large mixing bowl place the bean sprouts & zucchini, place 2 tpsps of salt in the bowl & just cover the vegetables with cold water. Allow to brine for 5 minutes & then strain & rinse.
- In a hot oven heat a large Korean clay pot or earthenware serving dish.
- Cook the rice in a rice cooker or stainless steel pot, keep hot.
- Sauté the shiitake mushrooms & garlic in a little vegetable oil, finish by adding the soy sauce.
- Remove the Korean clay pot or earthenware serving dish from the oven & add the sesame oil to the bottom & swirl around to coat the bottom & sides. Then place the hot rice in the bottom of the dish.
- On top of the rice add the sprouts, zucchini, shiitake mushrooms, red pepper, salmon & mussels.
- Finally crack the egg in the middle of the dish & serve with condiments

**Chefs Notes:**

Bibimbap is a signature Korean dish. The word literally means "mixed meal" or "mixed rice". Bibimbap is served as a bowl of warm white rice topped with namul (sautéed and seasoned vegetables) and Kochujang (chilli pepper paste). A raw or fried egg and sliced meat (usually beef) are common additions. The ingredients are stirred together thoroughly just before eating. It can be served either cold or hot.

In Korea, Jeonju, Jinju, and Tongyeong are especially famous for their versions of bibimbap. It is listed at number 40 on the World’s 50 most delicious foods readers’ poll compiled by CNN Go in 2011.

This recipe combines 2 of New Zealand’s iconic seafood’s in this traditional dish.
New Zealand King Salmon Tempura Nori Rolls with Chilli Soy Dipping Sauce
New Zealand King Salmon Tempura Nori Rolls with Chilli Soy Dipping Sauce

**Finger Food/Small Bites – 20 pieces**

**Salmon Nori Rolls**

**Ingredients**
- 400gms (14oz) New Zealand King Salmon Fillet or Bellies (skin off)
- 4 sheets Nori Sheets
- Cold water

**Method**
- Cut the salmon into strips - approximately 2cm in width & height & approximately 15-20cm in length (it is possible to mix & match offcuts to form a similar shape so no need for wastage)
- Take the nori sheet with shiny side facing down & place the salmon strip lengthwise on an outside edge & roll it so the nori completely surrounds the salmon with a small amount of overlap so as to stop it unraveling. Also you can brush with a small amount of water on the overlapping edges before you complete the roll to assist the nori to stick at the join. Cut any excess nori & complete the roll. The shape should be a tight round roll.

- Place each full roll on a tray ready to be dipped in the tempura batter.

**Tempura Batter**

**Ingredients - Tempura**
- 1 Egg
- 1 cup Ice water
- 1 cup Flour

Salt & freshly cracked black Pepper to taste

**Method - Tempura**
- Beat an egg in a bowl. Add ice water in the bowl (Be sure to use very cold water)
- Add sifted flour in the bowl and mix lightly. Be careful not to over mix the batter.

**Cooking the Tempura Salmon Nori Rolls**
- In a deep fryer (deep sauce pan or Wok) pre-heat cooking oil to 180°C
- Dip the salmon nori roll in the freshly made tempura batter & cook in the oil till the batter is crispy. Remove from the oil & place on a dry paper towel. Season with salt.

**Chilli Soy Dipping Sauce**

**Ingredients**
- 1 cup Dashi soup stock (or 1/2 tsp dashi powder to 1 cup of water)
- 1/2 cup Mirin
- 1/2 cup Soy sauce
- 1/2 Tbsp Sugar
- 1/2 Chilli – red with medium heat – sliced with seeds

Fresh coriander leaves to taste.

**Method Dipping Sauce**
- Put dashi, mirin, soy sauce, chilli and sugar in a saucepan and mix well. Bring to a boil on medium heat. Stop the heat and let it cool, add coriander once it has cool completely. Store in an airtight container with a lid.
New Zealand King Salmon Tempura Nori Rolls with Chilli Soy Dipping Sauce

Complete the Dish

- Slice the rolls (while still hot) into approximately 5 pieces per roll & arrange on a suitable plate or platter with the dipping sauce & optional lemon wedges then serve.

Chefs Notes:

Ingredients – Nori, Dashi & Mirin can be found in most supermarkets however if not an Asian market will definitely have these items.

Salmon bellies – could be described in a similar fashion as tuna belly or as the Japanese call “Toro” which is the fatty part of the fish. In salmon it is very rich in Omega 3 oils & is very rich when eaten this way.

Flavor/Texture – the flavor of the salmon is captured extremely well with the tempura process & the textural variance of crunchy tempura batter.
Pajeon (Korean springonion pancakes) with New Zealand King Salmon and Greenshell™ Mussel
Pajeon (Korean springonion pancakes) with New Zealand King Salmon and Greenshell™ Mussel

1 large pancake

Ingredients
125gms (4.4oz) Flour – sifted
1 large egg
60 mls Cold Water
2-3 Tbsps Kimchi Juice
2 stalks Spring Onion (Scallion) - cut into small rounds
1/2 tsp Salt
Canola Oil - for pan-frying

Garnish
150gms (5oz) New Zealand King Salmon – diced
8 cooked New Zealand Greenshell Mussels™ (4 of the mussels rough chopped)
Kimchi
Fresh Coriander - optional

Dipping Sauce Ingredients
2 Tbsps Korean Soy Sauce
1/2 tsp Rice Vinegar
1/2 tsp Sugar

1 clove Garlic - finely minced
Pinch of Red Chilli Flakes

Method
• Pancake Batter - Mix the flour, egg, water, kimchi juice, spring onion & salt in a bowl; stir to form a batter. Allow the mixture to rest for 20 minutes.
• Dipping Sauce – in a mixing bowl add soy sauce, rice vinegar, sugar, chilli & garlic. Mix well & allow to steep for 1 hour.
• Cooking Pancakes - Preheat an oven to 180°C. Heat up a pan and coat with some oil. Ladle the batter onto the pan & add 1/2 the salmon and the chopped greenshell mussels. Pan-fry for a couple of minutes until the bottom surface turns slightly brown, flip it over & then place the remaining salmon and mussels on top of the pancake & bake in the oven until the pancake is just cooked (no liquid movement) & the salmon/mussels are hot. Garnish with kimchi (& coriander) on top or to the side. Plate & serve with the dipping sauce.

Chefs Notes:
Pajeon is a Korean pancake with spring onion (scallion), this version offers the opportunity to add NZ King Salmon and NZ Greenshell™ Mussels. Traditional Korean flavors coupled with iconic New Zealand seafood matches extremely well.
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