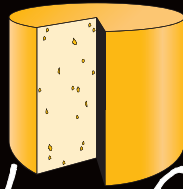


stilton

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cheese

oils

olives

chutneys

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Plum Cured Salmon

With Mandarin-Fennel Slaw, Green Olive Paste and Green Olive Vinaigrette



recipe

Plum Cured Salmon

With Mandarin-Fennel Slaw, Green Olive Paste and Green Olive Vinaigrette

Ingredients

For the Plum Cured Salmon

30g sugar
30g salt
15g Fresh As Plum Powder
200g pin boned salmon fillet
10 Fresh As Mandarin Segments

For the Mandarin-Fennel Slaw

5 fresh mandarins, segmented
100g young fennel bulb
Olive oil
Lemon Juice

For the Green Olive Paste

250g green olives, pitted
2tbsp Olive oil

For the Green Olive Vinaigrette

250g pitted Green olives
1 tsp sugar
1 tsp mustard powder
3 tbsp chardonnay vinegar
250ml Grapeseed oil

Method

For the Plum Cured Salmon

Combine the sugar and salt with the plum powder and rub into the salmon fillet, Cover in cling film and refrigerate overnight. Next day gently remove the mix with a paper towel and slice fillet into three or four slices as required. Arrange the salmon over the slaw, place a teaspoon of green olive paste alongside and spoon the vinaigrette over. Garnish with pea shoots and Fresh As Mandarin segments.

For the Mandarin-Fennel Slaw

Place the mandarin segments into a small mixing bowl. Finely shred the fennel bulb and gently toss with the mandarin, olive oil and lemon juice. Season with salt.

For the Green Olive Paste

Puree the olives with the olive oil until smooth.

For the Green Olive Vinaigrette

Puree together the olives, sugar, mustard powder and vinegar. Slowly emulsify the grapeseed oil into the mixture and refrigerate.



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