

CONFIT OF SALMON



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Dammika Herath



Lloyd Aleta

Nestled on the banks of Deira Creek and built in 1975, the Radisson Blu Hotel, Dubai Deira Creek is well known for its superior hospitality and convenient location, and of course, its unparalleled cuisine. Represented by Dammika Herath & Lloyd Aleta.

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

CONFIT OF SALMON

Salmon Confit

- 100g salmon
- 3 juniper berries (crushed)
- 150ml duck fat
- Rock salt, to taste
- 1 onion slice
- Crispy fried bacon
- Sakura leaves

Salad

- 50g green peas



- 30g avocado
- 1 Leaf basil
- 1 tbsp Japanese mayonnaise
- 1 tsp sake-wasabi
- 1/2 tsp soya sauce

Saffron Potato

- Potatoes
- Water
- A few threads of saffron

Methods and Directions

CONFIT OF SALMON

Salmon Confit

- Marinate salmon with rock salt.
- Flavour duck fat with onion, juniper berries and onion.
- Poach salmon at 52°C for 6 minutes.
- Garnish with crispy fried bacon and mix sakura leaves.

Salad

- Make dressing with Japanese mayonnaise, sake, wasabi and soya sauce.
- Mix with green peas, avocado (brunnoise) and basil (brunnoise).

Saffron Potato

- Cut the potato into correct shape and boil in saffron water until done.