



Blueberry Infused Salmon For 10 people

Ingredients

Salmon

1 pc salmon fillet with skin 800 g
400 g frozen blueberries
140 g sea salt
160 g sugar
200 ml olive oil
1 pc lime, 1 pc lemon, 1 pc orange
100 g fresh dill

Avocado mousse

2 pc avocado
20 ml lemon juice, 20 ml lime juice
Seasoning: salt, pepper and cayenne
pepper

Watercress purée

100 g watercress
25 ml olive oil, 2 g salt

Garnishes

fresh blueberries
beetroot shavings
lime, lemon and orange zest
white balsamic reduction
balsamic reduction

Preparation

Scale the salmon fillet, remove all small bones and fat trimmings around the belly then cut the fillet in two even-sized pieces

Using a zester remove lemon, lime and orange zest and reserve for the garnishing of the plate

Line the fillets on a stainless steel sheet pan and cover evenly with sea salt, sugar, olive oil and crushed frozen blueberries, add fresh dill sprigs and lemon, lime and orange slices cut in half

Place the salmon halves on top of each other skin facing out then wrap the fillets together tightly with plastic wrap and place a light weight on them in order to compress the flesh of the fish (this will improve the

marinating process), turn every 6 hours and leave to marinate for about 24 hours

Cut salmon into 6 to 10 thick even-sized slices and arrange nicely in the centre of the plate

For the avocado mousse, peel avocado and mash finely, add lemon juice, lime juice and seasoning mix then put the mousse into a pastry bag and dispose on the plate in little "rosettes"

For the watercress purée, heat up the olive oil to about 120°C, add watercress leaves and salt, mix thoroughly until smooth using a small cutter or blender then cool the purée down

Decorate the plate using the garnishes and the watercress purée

