



Inspired by Scandinavia

STEAMED SALMON AND POTATO SALAD

EQUIPMENT

CHEF'S KNIFE, BAKING PAPER, SMALL-PERFORATED TRAY, SMALL MIXING BOWLS

INGREDIENTS

1 X 180-200GM ATLANTIC SALMON FILLET, 1 LARGE DESIREE POTATO, 1 SPRING ONION,
2 SPRIGS DILL, 4 CHIVES, KEWPIE MAYONNAISE, TRUFFLE SALT AND FLAKE SALT,
LEMON INFUSED EXTRA VIRGIN OLIVE OIL.

METHOD

SLICE THE POTATO INTO 2CM SLICES AND PLACE THE SLICES ON A PERFORATED TRAY AND SEASON WITH A LITTLE TRUFFLE SALT. PLACE THE POTATO INTO A PRE-HEATED OVEN STEAM SETTING 100 °C FOR 35 MINUTES.

WHILE THE POTATO STEAMS PICK SOME SPRIGS OF DILL INTO A SMALL MIXING BOWL AND ADD CHOPPED CHIVES AND SPRING ONIONS AND SET ASIDE.

ONCE THE POTATOES ARE COOKED REMOVE THEM FROM THE OVEN AND SET ASIDE TO COOL. RE-SET THE OVEN TEMPERATURE TO LOW TEMPERATURE STEAM SETTING 50 °C.

SEASON THE SALMON FILLET ON BOTH SIDES AND PLACE IT IN BETWEEN TWO SHEETS OF BAKING PAPER, DRIZZLE OVER A LITTLE LEMON INFUSED OIL AND PLACE INTO THE OVEN SET AT 50 °C FOR 15-18 MINUTES

ONCE THE POTATOES ARE COOL DICE THEM INTO 2CM CUBES AND ADD THE POTATO TO THE MIXING BOWL WITH THE RESERVED HERBS.

TOSS THE SALAD WELL AND ADD A LITTLE EXTRA TRUFFLE SALT, ADD ENOUGH KEWPIE MAYONNAISE TO COAT THE POTATOES AND MIX WELL, CHECK THE SEASONING SPOON OUT THE POTATO SALAD INTO A SERVING DISH.

ONCE THE SALMON HAS COOKED REMOVE IT FROM THE OVEN AND PEEL AWAY THE SKIN. PLACE THE SALMON ON TOP OF THE POTATO SALAD AND GARNISH WITH SOME SALMON CAVIAR (OPTIONAL) AND FRESH HERBS. FINISH WITH A DRIZZLE OF LEMON INFUSED EXTRA VIRGIN OLIVE OIL AND A SPRINKLE OF TRUFFLE SALT.

HINTS & TIPS

- COOKING SALMON AT LOW TEMPERATURE ENSURES THE FISH STAYS MOIST AND DOES NOT OVERCOOK.
- YOU CAN MAKE YOUR POTATO SALAD IN ADVANCE AND LEAVE IT IN THE FRIDGE ALTHOUGH IT'S BEST TO DRESS IT JUST BEFORE SERVING.
- KEWPIE MAYONNAISE IS AVAILABLE AT MOST SUPERMARKETS BUT IF NOT A LOCAL ASIAN GROCER WILL HAVE IT. IT IS USED FOR MAKING NORI ROLLS BUT WORKS VERY WELL AS A POTATO SALAD DRESSING.