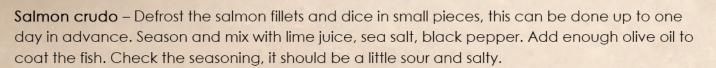
SALMON CRUDC & CELERY VERDE

Yields 30 pax
Salmon fillets (40g per person)
120g celery
40g red onion brunoise
(finely diced and fried in butter)
40g chopped baby capers
40g finely diced red chili
30g shredded parsley leaves
20g lemon juice
40g olive oil
Salt
Pepper
100g crème fraîche

Basil oil to garnish Fried wonton to garnish



Celery verde – Mix all the ingredients together and season with lemon juice, salt, pepper, and olive oil.

To plate – Place the salmon in the centre of the plate with a little sour cream or crème fraîche squeezed in the middle of the salmon. Then place one full tablespoon of celery verde over the top with a drizzle of basil oil and two fried (halved) wontons to finish.

