

SALMON CRUDO & 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



Salmon crudo – Defrost the salmon fillets and dice in small pieces, this can be done up to one day in advance. Season and mix with lime juice, sea salt, black pepper. Add enough olive oil to coat the fish. Check the seasoning, it should be a little sour and salty.

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.