

Christmas Menu – First Course by Peter Manca

Duet of Home Cured Wild Salmon with posh little Hash Browns and Herb Dip

Makes enough for 8 guests

Part 1 – Cured Wild Salmon (prepare 2 days before your meal!)

Ingredients

1,2 kg fresh raw Wild Salmon, in one piece (450 g are for the Tatare)
100 g Salt (if you have some curing salt then use 80 g salt and 20 g Curing salt)
100 g Sugar
10 g Thyme (fresh or dried)
10 g Juniper Berries
10 g Dill, chopped (fresh or dried)
10 g Pepper
10 g Star anise (whole or ground)

Preparation

Time saving tip: If you are expecting guests in the evening you can cut the salmon into slices in the morning (and dice the 450g put aside for the tartare) then store it in the fridge until you are ready for the next step.

Mix the seasoning and salt together. Wash the salmon, pat dry and cover all over with the curing mixture. Wrap the fish in cling film and let it marinate in the fridge for 2 days. Take out of the fridge after 2 days and dispose of all of the curing mixture, putting aside 450g for the tartare. Cut the rest into thin slices. **The salmon loses weight during the curing process, ca. 950 g are left over.**

Part 2 – Herb Dip

Time saving tip: make 1 day in advance!

Ingredients

300 g Crème fraîche
1 Pinch of Salt
1 Pinch of Pepper

½ Teaspoon of Lemon Zest (from an organic lemon)
1 Dessert Spoon of fresh Parsley, finely chopped
1 Dessert Spoon of fresh Basil, finely chopped

Preparation

Mix all ingredients together and store in the fridge.

Part 3 – Salmon-Tatare

Time saving tip: Already dice the salmon in the morning and store in the fridge.

Ingredients

450 g Cured Wild Salmon
40 g Onions, finely chopped
2 Dessert Spoons of Olive Oil or Chili-Olive Oil
10 fresh Sprigs of Parsley, finely chopped (including stalks)
1 Teaspoon of Lemon Zest (from an organic lemon)
2 Dessert Spoons of fresh Lemon juice
25 g Herb Dip (part 2)

Preparation

Dice the salmon finely and mix together with all the other ingredients.

Part 4 – Posh Hash Browns

Time saving-tip: Posh Hash Browns taste best fresh BUT if you are expecting loads of guests then you can prepare them in advance and reheat them in the oven.

Ingredients

800 g Waxy Potatoes i.e. Charlotte or Maris Peer
1 Pinch of Salt
1 Pinch of Pepper
1 Teaspoon of Thyme, finely chopped
Vegetable Oil, Sunflower Oil or Rapeseed Oil (for frying)
Metal Ring ca. 7cm diameter (or cookie cutter)

Preparation

Slice the potatoes into thin stripes on a slicer. Season with salt, pepper, and thyme. Put the sliced potatoes into a sieve and leave it to stand for 15 minutes (we are waiting for the salt to extract as much moisture as possible, this will make the hash browns more crispy).

Then squeeze the moisture out of the potatoes with your hands.

Take 1-2 dessert spoonfuls of the potato mixture and again squeeze out the moisture. Put the metal ring onto a small plate and press the potato mixture down into the ring making 1 compact posh hash brown.

Heat the frying pan to a medium heat. Pour some vegetable oil into the heated pan (don't hold back on using oil, you can drain the posh hash browns on kitchen roll when they have been fried).

Carefully remove the metal ring. Using a flat kitchen utensil or a knife, carefully slide the posh hash browns into the hot pan. Fry for about 4 minutes each side or until crispy brown.

Part 5 – Arranging the Dish (a picture is on the next side)

Ingredients for each plate:

3 Slices of mini cucumbers (or something green to give it a little colour)

3 pieces of Sardinian Bread or thin crackers for each plate

Fresh Dill

2-3 pieces of torn lettuce

Arranging the Plate

Each Plate:

Take 3 of the thinly sliced pieces of cured salmon and place them on the plate so that there is enough space in the middle for the posh hash brown. You can form the strips into a crescent shape, (look at the picture).

Using two teaspoons, form 3 neat spoonfuls of tartare and place them inbetween the crescent shaped salmon. Place 1 slice of the mini cucumber (or whatever you have that is green) on each spoonful of the tatar and gently put 1 small piece of Sardinian bread (or thin cracker) into each of the spoonfuls of tatar.

Put a small sprig of fresh dill onto each slice of salmon and scatter a few torn salad leaves inbetween.

Last but not least.... dash 3 teaspoons of herb dip on the plate (where there is space and lay the posh hash brown in the middle of the plate adding another spoonful of the tasty herb dip on top.



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