



# Diced salmon, avocado cream, coconut gel, lemon gel, fried wakame

By Nick Honeyman

**12 hours**

Preparation time

**15 minutes**

Cooking time

**6 serves**

Serves

## INGREDIENTS

500g Salmon, deboned and skinned  
1 shallot, finely diced  
½ bunch chives, finely sliced

### Salmon cure

350g salt  
250g sugar  
zest of 1 lemon  
zest of 1 lime  
½ a vanilla bean  
2 star anise

### Soy dressing

50ml soy sauce  
50g sugar  
60ml sherry vinegar  
50ml olive oil  
100ml canola oil

### Lemon gel

100 grams lemon juice  
150 grams caster sugar  
2 grams agar agar

### Coconut gel

250ml coconut cream  
20g sugar  
60g trimoline  
20ml lime juice  
1.5 grams agar agar

### Avocado cream

350g avocado flesh  
100ml milk  
30ml lemon juice  
6 grams sea salt

## **METHOD**

### **Salmon Cure**

1. Place the sugar and aromatics into a blender and blitz to a fine texture. Cover the salmon with the mixture and cure overnight. (If you don't use all the cure, the remaining mix can keep for up to 2 months.)
2. Wash off cure mix, then dice the salmon to 3mm cubes.

### **Soy Dressing**

1. Boil the soy and sugar together for 1 minute.
2. Cool, then mix with remaining ingredients.

### **Coconut Gel**

1. Bring the coconut, sugar, trimoline and lime to a boil, induction setting 8. Add the agar agar and whisk until smooth.
2. Pour the mixture into a container and leave to set.
3. Once the gel has set, place in a blender and blend until smooth. Then place into a piping bag.

### **Lemon Gel**

1. Bring the lemon and sugar, to a boil, induction setting 8. Add the agar agar and whisk until smooth.
2. Pour the mixture into a container and leave to set.
3. Once the gel has set, place in a blender and blend until smooth. Then place into a piping bag.

### **Avocado Cream**

1. Place all the ingredients into a blender and blend until smooth. Then place into a piping bag.

### **Fried Wakame**

1. Place the canola oil in a small pot and bring up to 150°C.
2. Deep fry the wakame for 3 minutes then remove and drain on kitchen paper.

### **To serve**

1. In a bowl, mix 70 grams cured salmon with 1 teaspoon chives, 1 teaspoon shallots, 1 tablespoon soy dressing, then place on a plate to desired shape.
2. Finish with small dots of lemon gel, coconut gel and avocado cream, using your artistic flair. Sprinkle with fried wakame.