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**Regal Salmon fillets with Skordalia, Lemon Sauce Vierge and Shaved Fennel, cucumber and grapefruit Salad.
Green lip Mussel Entree**

GREEN LIP MUSSELS WITH TOMATO, PIPUANT SHALLOT AND GARLIC

Make sure you use fresh mussels to do this dish justice. The key is using good quality ingredients to create perfect party food

Serves 4-6 person canapés

Ingredients

16 Live greenlip mussels (available supermarket)
100g Piquant Shallots or Onions
4 cloves Garlic
¼ c White wine Vinegar
¼ Seresin extra Virgin Olive Oil
3 Heirloom Tomatoes or large ripe Field Tomatoes
3 T chopped parsley
1 lemon juice and finely chopped rind

Method

- Slice onions and Garlic finely and sweat (cook with out colour) for 5 mins.
- Add Vinegar and reduce to 3 T.
- Add olive oil and parsley, lemon juice and rind.
- Remove seeds from tomatoes and chop finely, add to onion mixture
- In a Med size pan with a tight fitting lid, place washed and debearded mussels and cook on a high heat, shaking until all are open.
- Run under cold water until cold and remove from the shell.
- Clean the good shells and place 1 tsp in the bottom of each
- Place the mussel back inside, season with freshly cracked black pepper and Marlborough flaky salt



PURE INDULGENCE

REGAL SALMON FILLETS ON SKORDALIA WITH LEMON SAUCE VIERGE, SHAVED FENNEL, CUCUMBER AND GRAPEFRUIT SALAD

Cut the **Regal Salmon fillets** into 180 g portions with skin on, scales off. Slice the skin and season, sear skin side down, rest for two minutes and serve with 2 T of Skordalia, 3 T of shaved fennel, cucumber salad and dressing to suit

Skordalia

Being of Greek origin Skordalia has Marlborough all over it, from Piquant Garlic in Renwick, Estate olive oils from the Riverlands to free range eggs. To be used as a dip or served with grilled (kiwi BBQ) meat and fish. Perfect for using older large potatoes.

1 kg Potatoes (Agaria and King Edwards)
6-8 cloves of garlic wrapped in foil and baked in the oven
3 egg yolks, Free Range
150 mls Seresin Estate Extra Virgin Lemon Oil
Marlborough Flaky Salt and Pepper (of course!)

Method

Peel and bring to the boil the potatoes.

When cooked drain and pass through a mouli (or sieve) and then cool.

When it has cooled to room temperature add yolks, roasted crushed garlic. Please make by hand as a food processor will overwork the potatoes and you will end up with garlic glue.

Slowly stir in olive oil until it reaches the correct consistency and season to taste. Enjoy

Lemon Sauce Vierge

1 clove garlic
200 g Marlborough Piquant Shallots, diced finely
2 Tomatoes skinned and deseeded
6 coriander seeds
60 mls Seresin Estate extra virgin lemon oil
2 T white wine vinegar
Freshly picked chervil

Sweat off shallots and garlic, add vinegar and reduce with toasted crushed coriander seeds, add lemon oil and when cold add chopped tomato and chervil.

Shaved fennel, cucumber and grapefruit salad

1 fennel bulb shaved thinly
1 Cucumber
2 Grapefruit segmented
2 T Italian parsley
3 T Seresin Estate extra virgin lemon Oil
2 T White wine Vinegar
Salt and Pepper

Slice the fennel bulb as thinly as possible, deseed the cucumber and slice on a angle. Mix all ingredients and serve with **Regal Salmon**.