

## SEARED SALMON FILLET WITH IBERICO BUTTER CRUST

FROM CHEF KIM CANTEENWALLA ~ HONEY SALT

### INGREDIENTS:

*SERVES 4 AS A MAIN COURSE*

- 4 FARMED ATLANTIC SALMON FILLETS - 7 OZ PORTION
- FRESH SEA BEANS OR GREEN BEANS, FOR GARNISH

#### IBERICO BUTTER CRUST

- 4 OZ IBERICO (OR OTHER PORK), DICED FINE
- 1 TBS THYME, FINELY CHOPPED
- LEMON ZEST
- 1 TBS FRESH CHIVES, CUT FINE
- 1 STICK BUTTER, AT ROOM TEMPERATURE
- ¼ CUP PANIC BREADCRUMBS
- SALT + PEPPER, TO TASTE

#### AHI AMARILLO SAUCE

- 2 CUP SALMON / FISH STOCK
- 1 TBS EXTRA VIRGIN OLIVE OIL
- 1 SHALLOT FINELY DICED
- 1 TBS FRESH LEMON JUICE
- 1 KAFFIR LIME LEAF, CHIFFONADE

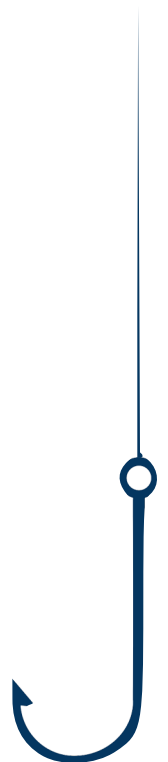
#### SALMON FUMET (OR MAY SUB. FISH STOCK)

- 1 SALMON HEAD / BONES
- 1 QT WATER
- 1 CUP EACH, DICED: CELERY, FENNEL, ONION, GARLIC CLOVE
- 1 CUP WHITE WINE

#### TEMPURA SEABEANS/GREEN BEANS (OPTIONAL GARNISH)

- 1 CUP FLOUR
- 1 TBS CORNSTARCH
- 1.5 CUP SELTZER WATER, ICE COLD
- SALT + PEPPER, TO TASTE

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### METHOD

- o PAT SALMON PORTIONS DRY AND KEEP IN REFRIGERATOR BEFORE PREPPING.
- o FOR IBERICO BUTTER CRUST, CRISP IBERICO AND PROSCIUTTO DICES IN SAUTE PAN OVER MEDIUM HEAT. ONCE CRISP, TRANSFER TO TOWEL AND PAT OIL DRY TO COOL TO ROOM TEMPERATURE. IN MIXING BOWL, ADD PORK, PROSCIUTTO, PARSLEY, CILANTRO, BUTTER, AND BREAD CRUMBS. TASTE BEFORE SEASONING. ADD SALT AND PEPPER TO TASTE. PLACE BETWEEN PARCHMENT PAPER AND ROLL OUT TO THIN 1/8" SHEET. FREEZE TO HARDEN.
- o FOR SALMON FUMET, ADD FISH HEAD/ BONES, CELERY, FENNEL, ONION, AND GARLIC TO POT. ADD WATER AND WHITE WINE. REDUCE BY HALF. STRAIN AND RESERVE.
- o MIX TEMPURA BATTER IN MIXING BOWL AND FRY SEA BEANS AT 350F TO CRISPY AND GOLDEN. THIS CAN BE DONE IN ADVANCE BEFORE COOKING SALMON.
- o PREHEAT OVEN TO 450F. PAT SALMON FILETS DRY AND SEASON WITH KOSHER SALT AND FRESH GROUND PEPPER (BE VERY LIGHT WITH SALT, AS THE IBERICO CRUST IS ALSO SALTED FROM THE CURED HAM). DRIZZLE FILETS LIGHTLY WITH OLIVE OIL. HEAT SAUTE PAN OVER MEDIUM HIGH HEAT FOR 3 MINUTES, THEN ADD OIL. RIGHT BEFORE OIL GETS TO SMOKING POINT, SEAR FISH FLESH SIDE DOWN. FOR LARGER PIECES OF FISH, YOU MAY WANT TO PUT A WEIGHT ON TOP SO THE FISH DOES NOT CURL DURING COOKING.
- o SEAR SALMON FOR 2-3 MINUTES JUST TO GET A GOOD SEAR ON IT. TURN OVER AND COOK 1 MINUTE. KEEP FISH RARE. REMOVE AND REST.
- o REMOVE FROZEN IBERICO CRUST AND CUT TO SIZE OF FISH. REMOVE PARCHMENT PAPER ON BOTH SIDES AND PLACE ON TOP OF FISH. PLACE IN OVEN AND COOK FOR 3-5 MINUTES FOR MEDIUM OR UNTIL DESIRED TEMPERATURE IS REACHED. REST SALMON FOR 3-4 MINUTES.
- o FOR AJI AMARILLO SAUCE, ADD SAUCE PAN TO MEDIUM HIGH HEAT FOR 3 MINUTES. ADD SHALLOTS TO SAUTE. ADD AJI AMARILLO AND SALMON FUMET. COOK DOWN AND REDUCE TO THICKEN. FINISH WITH FRESH LEMON JUICE AND TASTE TO ADJUST FOR HEAT AND SEASONINGS.
- o PLATE SALMON AND DRIZZLE PLATE WITH AJI AMARILLO SAUCE AROUND FISH. CHIFFONADE KAFFIR LIME LEAVES AND ADD TO TOP OF SALMON. FINISH PLATE WITH TEMPURA AND FRESH SEA BEANS.

