

MARLBOROUGH
**OCEAN
VINE
HOP**
2017



Jax Hamilton



Cuisine Marquee

**Beetroot & Gin Cured Salmon w Citrus Salad
& Lemon Crispy Crumb**

Salmon:

3 raw beetroot, peeled
zest of 1 lemon
¼ cup fresh tarragon leaves, finely chopped
100g caster sugar
100g flaky sea salt
800g salmon fillet, skin removed
100ml gin
Pepper

Puree:

Knob of Butter
Drizzle of Olive Oil
1 Clover Garlic, Crushed
1 Small Shallot, Finely Diced
1 Tin Cannellini Beans, Drained
50ml Vegetable Stock
Knob of Butter
Drizzle of Coconut Cream
Salt and Pepper

Finely grate the beetroot and mix with the zest, tarragon, sugar and salt.

Line a shallow dish with several layers of cling film in different directions, so there are no gaps whatsoever and also so you have some overhanging the edges.

Spoon in half the beetroot mixture, drizzle with half the gin (careful now because some can end up in your mouth) and place the salmon on top.

Spread the rest of the mixture over the salmon and drizzle with remaining gin. Then wrap as tightly as possible (but don't squeeze the salmon). Allow the salmon to cure for 48 – 72 hours. Turn occasionally and drain off any liquid that escapes. The longer you leave the salmon the firmer it will become.

When you're ready to serve, scrape off the salt mixture and gently rinse under cold water. Pat dry really well.

Crumb : Blitz or rip the bread into crumbs. Heat the butter and oil in a non stick frying pan. When bubbling add the garlic. Sauté gently for 2 – 3 minutes, then sprinkle in the breadcrumbs. Toss through the fragrant oil until golden and almost crispy. Remove from the heat add the zest and herbs mix gently. Pop aside until ready to serve.

Salad : Over a bowl, segment the grapefruit and oranges, catching all the lovely juices. Chop up the segments into bite sized pieces. Whisk 4 tbsp of the juice with a pinch of salt, plenty of black pepper and the oil. Taste and adjust the seasoning.

Serve : Place the watercress on the plate or platter and sprinkle over the spring onions. Finely slice the salmon, place on top of the salad, drizzle over the dressing then scatter over the crispy lemon breadcrumbs.



Match with



WAIRAU RIVER WINES
FAMILY OWNED SINCE 1974

Rose