

## KIS SAMPHIRE VODKA CURED OCEAN TROUT WITH LEMON ASPEN, BEETROOT, PEPPER BERRY BRIOCHE



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Brent Assam

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
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### Ingredients

#### KIS SAMPHIRE VODKA CURED OCEAN TROUT WITH LEMON ASPEN, BEETROOT, PEPPER BERRY BRIOCHE

##### Cured Ocean Trout

- 1 ocean trout side sashimi grade
- 2 lemon zest
- 250ml KIS Samphire vodka
- 500ml lemon juice
- 500g rock salt
- 500g castor sugar

##### Beetroot and Lemon Aspen Gel

- 500ml beetroot juice
- 40g lemon aspen
- 10ml castor sugar
- 5ml salt
- 6g agar-agar

##### Yellow Beetroot



- 2 yellow beetroot

### **Pepper Berry Brioche**

- 30g dried yeast
- 60g sugar
- 300ml warm milk
- 750g baker's flour
- 2.5g sea salt
- 6 egg yolks
- 7g ground pepper berries

### **Pickled Daikon**

- 1 daikon, peeled
- 1 cardamom pod
- 1 star anise
- 1 lemon, zest and juice
- 200ml white balsamic vinegar
- 80ml castor sugar
- 3ml sea salt flakes

## **Methods and Directions**

### **KIS SAMPHIRE VODKA CURED OCEAN TROUT WITH LEMON ASPEN, BEETROOT, PEPPER BERRY BRIOCHE**

#### **Cured Ocean Trout**

- Trim and pin bone the trout.
- Mix all the remaining ingredients together, coat and cover salmon.
- Leave to cure in the fridge for 24 hours.
- Rinse off the curing mixture, pat dry and slice into desired size.

#### **Beetroot and Lemon Aspen Gel**

- Place all ingredients in a heavy based saucepan and bring to a boil.
- Simmer for 5 minutes, pour onto a tray and chill.
- Blitz to a gel, pass through a sieve and store.

#### **Yellow Beetroot**

- Peel the beetroot and cut into small cubes.



### **Pepper Berry Brioche**

- Sieve flour into a large mixing bowl, add remaining ingredients and mix using a dough hook on a medium speed for 8 minutes.
- Shape into a greased loaf tin and allow to prove for 20 minutes.
- Bake at 180C for 20 minutes.
- Once cooled, slice into desired size, drizzle with olive oil and season.
- Crisp at 100C for 1 hour.

### **Pickled Daikon**

- Shape daikon into desired size and slice as thinly as possible.
- Place remaining ingredients in a heavy based saucepan and reduce by 1/3.
- Strain the mixture and chill.
- Once chilled mix the daikon and pickling liquid together.
- Vacuum seal to pickle.

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