

## CONFIT OF SALMON



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Nestled on the banks of Deira Creek and built in 1975, the Radisson Blu Hotel, Dubai Deira Creek is well known for its superior hospitality and convenient location, and of course, its unparalleled cuisine. Represented by Dammika Herath & Lloyd Aleta.

- Sub Category Name  
Combo  
Appetisers
- Recipe Source Name  
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### Ingredients

#### CONFIT OF SALMON

##### Salmon Confit

- 100g salmon
- 3 juniper berries (crushed)
- 150ml duck fat
- Rock salt, to taste
- 1 onion slice
- Crispy fried bacon
- Sakura leaves

##### Salad

- 50g green peas



- 30g avocado
- 1 Leaf basil
- 1 tbsp Japanese mayonnaise
- 1 tsp sake-wasabi
- 1/2 tsp soya sauce

### **Saffron Potato**

- Potatoes
- Water
- A few threads of saffron

## **Methods and Directions**

### **CONFIT OF SALMON**

#### **Salmon Confit**

- Marinate salmon with rock salt.
- Flavour duck fat with onion, juniper berries and onion.
- Poach salmon at 52°C for 6 minutes.
- Garnish with crispy fried bacon and mix sakura leaves.

### **Salad**

- Make dressing with Japanese mayonnaise, sake, wasabi and soya sauce.
- Mix with green peas, avocado (brunnoise) and basil (brunnoise).

### **Saffron Potato**

- Cut the potato into correct shape and boil in saffron water until done.