

SALMON CONFIT WITH BREADED CRABMEAT AND PUREE OF PEAS



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Dammika Herath



Lloyd Aleta

Norwegian Salmon Confit marinated in thyme, juniper berries, garlic, olive oil and peppercorns is served with lemongrass and coriander infused breaded crabmeat and a buttery pea puree.



- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

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Ingredients for Salmon Confit

- 140g Norwegian Salmon
- 1tsp. Peppercorns
- 100ml Olive Oil
- 1 Sprig Thyme
- 2tsp. Juniper Berries
- 30g Garlic Cloves

Ingredients for Peas Puree

- 100g Green peas
- 125g Whipping Cream

- 20g Butter
- 10g Onion, chopped

Ingredients for Breaded Crabmeat

- 140g Crabmeat
- 1g Lemon grass Powder
- 20g Mayonnaise
- 1g Coriander
- 20g Flour
- Breadcrumbs
- Egg mixture for batter

Methods and Directions

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- Confit the salmon after marinating it with the other ingredients for a few hours.
- Puree the ingredients for the pea puree and refrigerate.
- Mix together all ingredients with the crabmeat, shape into balls, roll in egg mixture and breadcrumbs and deep-fry until golden brown.
- Serve all components of the dish together.