

Crispy potato, salmon sandwich with braised baby peas and lettuce.

(Per Serve)

Salmon

180g Salmon
5ml olive oil
10ml Clarified butter
S+P to taste

Braised Lettuce and Peas

½ c baby peas
¼ - 1/3 iceberg lettuce, depending on size
20g Clarified butter
1 x clove garlic (fine chopped)
1 T crème fraiche
½ tsp Chopped Fresh thyme leaves
¼ Red onion (fine diced)
S+P to taste

Crispy potato cake

1 med Agria potato
20g Clarified butter
S+P to taste

Caramelized Apple and Red Onion Salsa

1 Apple
½ Red onion (thinly sliced)
¼ Chilli (fine diced)
2 T brown sugar
1 T Cider vinegar
15 ml Oil

Method

Start with the salsa. Heat the oil in a pot and add the onion and apple. Sweat off for a few minutes and add the sugar, chilli and vinegar. Lower the heat and cook slowly for about 20 minutes. Remove from heat and keep warm.

Thinly slice potato and layer in two circle formations on greaseproof paper to about 3-4 layers high, brushing each layer with clarified butter. Season with S+P then bake in a hot oven until cooked and golden brown.

Rub salmon in olive oil, seal each side in a hot pan for approx 30secs, drizzle Salmon with clarified butter then transfer to a hot 250deg oven. For medium cook a further 4-6 min.

In a pot melt clarified butter and sweat off garlic, thyme & red onion. Add the finely sliced lettuce and fry off for a minute stirring all the time. Add the peas and mix together well. Cover with a lid and cook over a medium low heat for about 10 minutes. Remove from heat and add crème fraiche and check for seasoning.

Plating.

Layer plate with one potato cake then place braised lettuce and pea mixture on top. Place cooked salmon on mixture then layer with another potato cake. Garnish with a small amount of the warmed salsa and serve.