



SALMON CARPACCIO LEMON, CHILLI AND WHITE 8 BRIX



8 BRIX VERJUS

VERJUS, White | 500 ml

Verjus is made with juice from our naturally frozen icewine grapes. Pure juice from premium wine grapes, hand-picked at many ripening intervals are blended for flavour and balance.

Serves: 2

Prep Time: 45 min

Cooking Time: 0 min

Ingredients: 300g sashimi-grade salmon fillet
60ml lemon juice, strained
20ml White 8 Brix (or try Maple Brix)
1 small red chilli, finely sliced
½ tsp sea salt
½ tsp freshly ground black pepper
½ tbsp parsley, finely chopped
½ tbsp chives, finely chopped
60ml extra virgin olive oil
1 fingerful micro watercress, rinsed
3 tsp salmon roe



Method

- Slice salmon fillet thinly into 5 mm thickness.
- Prepare a large flat dish and lay the salmon slices in a single layer. Season with salt and pepper.
- In a separate bowl, mix the lemon juice, verjus, sliced chillies, fresh herbs and olive oil together.
- Pour the marinade mixture over the fish. Wrap and refrigerate for max 30 mins – to allow the acidity of the marinade to gently cook the fish. But do not leave it longer than 30 mins because this will change the texture and alter its flavours.
- Bring the fish out from the refrigerator and let it sit for 15 mins to develop the flavours. With a pair of chopsticks, gently pick the fish slices and arrange them on a clean serving plate. Mix the watercress into the marinade. Spoon the marinade over the fish and top with salmon roe.
- Serve immediately.