

Asian Spiced Grav Lax With Ginger Honey Mustard Sauce

Recipe by Karl Winkler

Ingredients:

- 2 Sides of fresh salmon bones taken out
- 1 Large bunch of fresh chopped coriander
- 10 Kafir lime leaves
- 4 Lemon grass cut into slices
- 2 Tablsp. Fresh ginger chopped
- 1 Cup Sugar
- ½ Cup Salt
- 2 Tablsp. White pepper corns crushed
- 2 Tablsp Star anis crushed

Vegetable julienne

Carrots

Red, green, yellow pepper

Mustard cress

Ginger honey mustard sauce

- 2 tablsp. Mild mustard
- 1 cup salad oil
- 2 tablsp. Sugar
- 1 tablsp. Chopped ginger
- 1 tablsp. Fine chopped kafir lime leaves
- 1 tablsp. Fresh lime juice
- 2 tablsp. Mirin rice wine
- Salt, sugar pepper

Appetizer



Preparation:

- Wash salmon sides and dry with a paper towel, place the sides skin down in to a tray, mix salt, sugar and crushed spices together and sprinkle mix onto fish fillets, sprinkle the chopped coriander on one side of salmon and top with the other half fish, skin up. Cover with foil and weigh down with a board.
- Refrigerate for 3 days, turning fish daily
- Slice marinated salmon as thin as possible season vegetable julienne with ginger lime mustard sauce and wrap the vegetable julienne with the cress in the salmon
- Serve with, ginger lime mustard sauce and garnish with sliced cucumber and lemon wedge.

