

Fighting Bishop Cured Salmon Avocado Puree, Pickled Cucumber

Ingredients

Cured Salmon

- 700-900g Side Of Salmon Skin Off (Keep the skin)
- 4tbsp Juniper Berries
- 2 tsp Black Peppercorns
- 12tbsp Sea Salt
- 6tbsp Sugar
- 8 Star Anise
- 6 Cloves
- ½ Bottle Fighting bishop Gin
350ml
- 3tbsp Grated Horseradish

Avocado Puree

- 1 Avocado
- Zest of ½ Lime
- Juice of ½ Lime
- Seasoning to taste

Pickled Cucumber Hearts

- 1 Star Anise
- 6 Pink Peppercorns
- 3 Cloves
- 3 Juniper Berries
- 100ml White Vinegar
- 50g Caster Sugar
- 200ml Water
- 1 Cucumber



Method

Cured Salmon - Firstly grind all the spices along with salt and sugar in a pestle and mortar or food processor. Place the salmon skin side down into a large tray. Add the spice mix over the salmon fillet generously. Add the gin. (If you haven't got our *Fighting Bishop*, then another gin is ok). Rub the salmon ensuring all the flesh is covered. Once the flesh is covered, place a sheet of greaseproof paper on top. Wrap the tray tightly with cling film and leave in the fridge for 24 - 36 hours. After this time rinse all the mixture with cold water. Dry the fish by patting it and then slice thinly to serve or dice into small cubes.

Avocado Puree - Remove the skin and the seed. Place all the ingredients into a food processor and blitz until smooth. Place into a piping bag to allow you to pipe onto the plate.

Pickled Cucumber Hearts - Add all spices into a pot and toast to release the natural oils for 1-2 minutes until you can smell the aromas. Add the water, vinegar and sugar. Slowly bring to the boil and then remove from the heat. Allow to cool. Once cooled drain the mixture into a bowl and set aside. Peel the cucumber and half it. Slice off the sides so you are left with the centre square of the cucumber. Dice into equal size pieces and place into the pickled liquid.

Crispy Salmon Skin - Remove all the scales from the skin if not already done and trim off any excess salmon on the belly side. Place into an oven at 90°C (190°F) or a dehydrator overnight. Once dry remove the skin and place into a deep fryer at 180°C (350°F) until the skin puffs up and is nice and crispy. (If you don't have a small fryer just heat a pot of oil to the required temperature). Remove from the oil and season with some salt.

To Serve - With the small cubes of cured salmon place 5-6 pieces on your plate. Add the diced cucumber. Pipe the Avocado puree onto the plate and then add your crispy salmon skin. To finish just drizzle over some of the juice from the cucumber.