



# Treacle Cured Salmon, Seared West Coast Scallop, Pickled Ginger, Coriander

## Ingredients

### For the salmon

- 1x Piece of Treacle marinated Salmon (see recipe)
- 4x King Scallops
- Treacle sauce (see recipe)
- Lemon
- Few drops of Sunflower oil

### For the garnish

- 40g Beansprouts
- 1x Punnet Mustard Cress
- 16x Sprigs Coriander
- 20gm Spring onions (sliced)
- 12x Thin slices of pickled ginger

### For the salmon marinade

- 350g Middle Cut Salmon (Skin on Scale)
- 60g Fine sea salt
- 60g Caster Sugar
- 6g Chopped chilli (hot with seeds)
- 10g Chopped Lemongrass
- 15g Coriander
- 40g Root ginger (peeled and grated)
- 125g Treacle (room temperature)
- 200ml Dark soy sauce (room temperature)

### For the salmon sauce

- 50ml Treacle
- 50ml Soy sauce
- 50ml Oyster

### For the scallops

- 4x Large hand dived scallops
- 1x Squeeze of lemon juice
- Salt to taste

## Method

### For the salmon and garnish

- Place a 80° cutter into the center of the plate, line the cutter with 60g of treacle salmon, the glazed flesh to the outside
- Put the pickled ginger, spring onions, beansprouts and an even layer of mustard cress on top
- To finish put 10 dots of sauce evenly around the plate, 1 warm scallop on top, coriander and a few flakes of Maldon sea salt
- Heat a medium sized non stick pan and add a small amount of oil
- Lightly season the scallops with salt
- Place the scallops into the pan, press slightly, cook for 1-2 minutes until golden on one side. Then turn the scallops over and cook for a further minute, add a squeeze of lemon juice
- Then immediately remove from the pan onto a piece of absorbent paper
- Season with Maldon salt and place on top of the treacle salmon

### For the marinade

- Carefully score the skin side of the salmon with a sharp knife
- In a thermo mix add the salt, sugar, chilli, lemongrass, coriander and root ginger, blitz to make a paste
- Remove the paste from the thermo mix, Rub the paste evenly onto both sides of the salmon
- Place the salmon into a vac pack bag add the treacle and soy sauce, Vac pack tight and leave to marinate for 24 hours
- After 12 hours wash off the marinade and pat dry
- With a small amount of salmon sauce (see recipe) glaze the flesh side this should be a nice dark colour
- To serve cut the salmon into 3mm thick slices, removing the skin and the brown flesh, it is 60g of salmon per portion

### For the salmon sauce

- Mix all the ingredients together and place into a small pan, reduce by half to make a syrup that holds when cold
- Leave to cool, place into a squeeze bottle