

Juicy 65C Confit Salmon with Japanese Curry Flavoured Silky Potato Puree



<Ingredients (4 people)>

- 600g Fresh salmon fillet
- 10cm Dried Kombu (kelp)
- 2 Tbsp Kombucha powder
- 2 tsp Ao-nori (dried green seaweed)

<Dashi Jelly>

- 150ml Water
- 2Tbsp White Dashi stock
- 1 Tbsp Pearl Agar 8*



<Potato Puree>

- 2 Large potatoes
- 1 tsp Butter (salted)

1 Tbsp Turmeric powder
1 Tbsp White Dashi stock
1 pinch salt

*)You can alternatively use gelatine and 25ml water



<Method>

1. Cure the salmon

Wipe the dried Kombu with clean damp cloth and wrap the salmon over, and let it in a fridge for 20 minutes for absorbing excess juice and infusing Umami flavour into the salmon.

2. Meanwhile make potato puree

Pour water into a deep sauce pan and bring it to the boil. Peel the potato and slice into 4-6 slices each. Boil the potato until skewer-able. Drain and remove potato back into the sauce pan. Add butter, turmeric powder and salt and mash in a food processor/masher. Add the white Dashi stock and mash until it's smooth. Taste and adjust the taste.

3. Poach the salmon

Pour the water into a sauce pan and heat it until 65C on low heat. Remove the Kombu from the salmon and apply Kombucha powder over. Wrap up with cling film well and put into a sealed plastic bag. Exclude the air in the bag as much as you can and seal tightly.

Put the bag into 65C water and turn off the heat. Keep checking the temperature and if the temperature is going down, turn on the heat on low and keep 65C ish for 8 minutes.

Remove from the water and take out the salmon from the bag, and let it be in a fridge for 15-20 minutes.

4. Make the plate presentation

Make Dashi Jelly. Pour water and White Dashi stock in a sauce pan and bring it to the boil. Turn the heat down and add the Pearl Agar powder and stir until all dissolved. Remove from the heat and let it set. (If you use gelatine, place the jelly mixture in a fridge until it sets)

Take the salmon out from the fridge and remove the cling film carefully as the salmon is soft and fragile.

Spoon the potato puree and place at farther side of the plate. Put the salmon on your side and sprinkle Ao-nori for garnishing. Pour over the Dashi Jelly. Ideally, when you serve, the salmon is skin temperature is the best.