



AKAROA SALMON

Slow smoked Akaroa salmon, sweetcorn and chili hash, poached free range eggs, coconut creamed spinach, smoked paprika aioli, chive oil

Salmon:

150g salmon fillet
20g butter
10g brown sugar
30g sawdust
Tinfoil

Hash:

80g kumara
50g frozen corn kernels
½ red chili
1 egg
10g flaky sea salt
30ml canola oil
10g butter

Poached Eggs:

3 free range eggs
10ml white vinegar
Water

Creamed Spinach:

80g fresh spinach
10g butter
80ml Kara coconut cream
10g flaky sea salt

Aoili:

50g mayonnaise
1 garlic clove
5g smoked paprika

Chive oil:

5g chive
50ml chive oil (Shannon to make)
2g New York cracked black pepper

5g Pea Tendril



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