

# CROYDON

## *Vineyards*

### Seafood Salad

#### Croydon Covenant Chenin Blanc

- Shrimp Clam Jelly Cube
- Cured Seared Salmon Cube
- Salmon Rillettes
- Sautéed Prawns Meat Ravioli
- Pickled Wakame
- Kombu Gel
- Wakame Crumbs
- Dashi Prawn Cream
- Dill Shoot

#### Shrimp Clam Jelly Cube

##### Ingredients

10	g	Dashi
3	g	Agar, Agar
600	ml	Stock, Fish Clear
400	g	Scampi
400	g	Clam Meat
9	ea	Gelatine, Leaves
50	g	Herbs, Parsley Chopped
50	g	Herbs, Dill, Chopped
10	g	Wakame, Dried Chopped

##### Method:

1. Bring the Fish Stock, Dashi and the agar to the boil.
2. Pour over the scampi and the Clam meat to cook off the heat.
3. Soak the gelatine in cold water and then remove and squeeze out the excess water, melt in a pan and add to the seafood liquid..
4. Then add some of the seafood liquid to the drained gelatine leaves, heat through until the gelatine is dissolved.
5. Combine all the ingredients and stir gentle not to create bubbles.
6. Pour a 10mm thick layer of seafood jelly mixture in the grey breakfast silicone moulds
7. Cool down and remove the jellies from the mould.

#### Cured Seared Salmon Cube

##### Ingredients

1000	g	Salmon, Norwegian skin on
250	g	Salt, Medium
250	g	Sugar, Castor
2	ea	Lemon, Zest Only

##### Method:

1. Remove the pin bones from the salmon.
2. Keep the salmon whole
3. Combine the salt and sugar in a large bowl.
4. Zest the lemon over the bowl to catch all the essential oils and mist.
5. Roll the salmon in the curing mixture and leave to cure for 1.5hours in the cure.
6. Keep in refrigerator.
7. Rinse off the curing medium.
8. Pat dry with kitchen towel and clean container.
9. Cut to small cubes and sear on both sides in a hot pan greased with oil.

#### Salmon Rillettes

##### Ingredients

750	g	Salmon, Fillet, Skinned and pin bones removed
30	ml	Alcohol, Pernod
10	g	Salt
2	g	Pepper, Black, Ground
120	ml	Butter, Room Temperature
125	ml	Shallots, minced
15	ml	Crème Fraiche
37.5	ml	Lemon, Juice
15	ml	Oil, Olive, Extra Virgin
2	ea	Egg, Yolks, Large, lightly beaten
30	g	Herbs, Chives, chopped

##### Method:

1. Trim and discard any dark flesh from the salmon fillet.
2. Place the fish in a shallow baking dish and sprinkle each side with 15ml Pernod, 1 ½ teaspoons salt, and ¼ teaspoon white pepper.
3. Cover with plastic wrap and refrigerate for 50 minutes, turning the fish halfway through.
4. Bring water to a simmer in the bottom of a steamer.
5. Place the salmon flesh in the steamer and cover with a lid.
6. Steam gently for about 8 minutes, lower the heat.
7. Check the salmon by separating the flesh with the tip of a knife and peering at the center: It should be medium rare.

8. When it is cooked, remove from the steamer.
9. Meanwhile, melt 15ml of the butter in a medium pan over medium heat.
10. Add the shallots and cook, stirring occasionally, for 2 minutes.
11. Season the shallots with ¼ teaspoon salt and continue to cook for another 3 or 4 minutes, until they have softened but not browned.
12. Remove from the heat.
13. Put the remaining butter in a small bowl and beat with a rubber spatula until smooth and resembling mayonnaise in consistency.
14. Stir in the crème fraiche, set aside.
15. Put the cooked salmon in a large bowl and stir to break it into large chunks.
16. Stir in the salmon, shallots, lemon juice, olive oil and yolks.
17. Season assertively with salt and white pepper, since this will be served cold.
18. Fold in the butter mix.
19. Quenelle with dessert spoon.
20. Refrigerate for about 1 hour, until cold.

### Sautéed Prawns Meat Ravioli

#### Ingredients

800	g	Prawns, Meat
1	ea	Garlic Clove, Minced
40	g	Salt, Medium
10	g	Pepper, Cracked
100	g	Cream Cheese
30	g	Capers, Chopped
30	g	Herbs, Parsley Chopped
30	g	Herbs, Dill Chopped
30	g	Herbs, Chives Sliced thinly
500	g	Diakon, Peeled

#### Method:

1. In a hot medium sauté pan add the shellfish oil.
2. Add 3 portions of prawns at a time and cook for 2 – 3 minutes.
3. Add the butter, salt and pepper.
4. Chop the cooked prawn and sit aside to cool down.
5. Combine the Cream cheese, capers, herbs with the chopped prawns.
6. Peel the daikon and slice 1 mm thick rounds on the slicer.
7. Fill 2 diakon disks with prawn meat filling.
8. Cover with a damp cloth.

### Shellfish Oil

Ingredients (Serves 15)

30	ml	Oil, Olive
1000	ml	Oil, Sunflower
1000	g	Shellfish, Shells
4	sprig	Thyme, Fresh
5	g	Seeds, Fennel
1	ea	Garlic, Bulb
4	ea	Tomatoes, Over Ripe
15	ml	Tomato, Paste

#### Method:

1. In a large sauce pan, place some Olive oil and bring to a high heat.
2. Add the shellfish shells and cook them until they went red.
3. Stir regularly so that the ingredient do not catch the bottom of the pan and burn.
4. Add the rest of the ingredients, except for the 1000ml sunflower oil and sweat for 5 – 10 minutes.
5. Add the butter and cover with a lid.
6. Place the pan in an oven at 180°C and cook for 1 hour.
7. Remove the pan from the oven and allow to cool down on a wire rack.
8. Strain the oil through a muslin – lined sieve and then pour the oil in a sterilized jar.

### Wakame Pickling

#### Ingredients

180	ml	Water
120	ml	Vinegar, White Wine
50	g	Sugar, Castor
2	ea	Pepper, Corns Black whole
2	ml	Cloves
2	ea	Herbs, Bay leaf Fresh (Garden)
50	g	Wakame,

#### Method:

1. Combine all the ingredients in a saucepan and slowly bring to the boil.
2. Once the liquid has boiled remove from the heat.
3. Add the dried wakame leaves.

### **Kombu Gel**

#### Ingredients

200	g	Kombu, Dried
20	ml	Vinegar, Rice
500	ml	Water
5	g	Agar

#### Method:

1. Place the Kombu, vinegar and 500ml water in a small saucepan and bring to the boil.
2. Simmer for 30 minutes.
3. Set aside to infuse for 1 hour while cooling down.
4. Pour into a container and refrigerate for 2 hours or until set.
5. When ready blend to fine gel.

### **Wakame Crumbs**

#### Ingredients

40	g	Butter, Unsalted
40	g	Flour, All Purpose
20	g	Wakame, ground in spice grinder
		Salt, Maldon

#### Method

1. Preheat the oven to 160°C.
2. Rub the butter and flour together to form crumbs.
3. Add the wakame and knead together to form a dough.
4. Roll out between baking paper to 5mm thick.
5. Place on a baking tray, remove the top sheet of paper and bake for 16 minutes or until crisp.
6. Allow to cool break to form large crumbs.

### **Dashi Prawn Cream**

#### Ingredients

		(Yields 350 ml)
300	ml	Oil, Olive
200	ml	Mire Poix (diced carrots, leeks and onion celery)
15	ml	Paste, Tomato
15	ml	Butter
450	g	Prawn, Shells Chopped
750	ml	Stock, Fish
25	ml	Wine, White
100	ml	Cream
5	g	Dashi
2	g	Xanthium

#### Method:

1. Add the butter and mire poix to a large pot and roast until the vegetable caramelize and turns brown.

2. Add the prawn shells and the tomato paste and allow it to brown while string it into a mixture and add the dry white wine and allow it to reduce by evaporating.
3. Add the fish stock and allow to simmer for ± 1 hour.
4. Strain stock and reduce by half.
5. Add the Cream Dashi and bring to the boil.
6. Transfer to Thermomix and Blend with 2 – 4 g xanthan gum.

### **Dill Shoots**

#### Ingredients

1	Tray	dill shoots
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#### Method:

1. Cut shoots with a scissor.
2. Wash and store underneath a damp cloth until required.

Assemble each part of the dish on a large plate per person and garnish with the dill shoots.