



CONFIT OF PETUNIA TROUT, PICKLED CUCUMBER, GINGER, SOY AND LEMONGRASS DRESSING.

Serves 25

- Allow 140g of ocean trout per portion
- Season the ocean trout with sea salt & extra virgin olive oil. Cling film tight. Place in the oven at 50°C for 30–40mins, making sure to check & turn every 10mins.

Salad

- 1 bunch of Vietnamese mint
- 1 bunch mint
- 1 bunch coriander
- 1 bunch Thai basil
- Crispy shallot, shallow fry until crisp in peanut oil
- 10 telegraph cucumbers

Preserved Ginger and lemongrass dressing

- 6–tblsp olive oil
- 3–tblsp rice wine vinegar
- 1 tsp sugar
- 250g pickled ginger, chopped finely
- 10 sticks of lemon grass, outer leaves removed, inner ones finely chopped very fine
- 4–diced eschallots
- Soy sauce to taste
- Sea salt and freshly ground black pepper

Pickled Ginger

- 400G ginger
- 1 litre sugar syrup (500mls castor sugar and 500mls water, dissolve)
- Peel and slice ginger very thinly with a sharp knife (or mandolin if you have one).
- Blanch in boiling water for 2 minutes and refresh in cold water three times.
- Heat sugar syrup and vinegar together and pour over blanched ginger and place back on the heat and simmer for about 3–5 minutes and place on a bench, let it cool.
- Place in fridge for at least a couple of hours, for flavors to develop and use as required.

Pickled Cucumber

- 300mls MIRIN
- 250g–castor sugar
- 1L water
- 400mls rice wine vinegar
- 3 cinnamon sticks
- 6 star anise
- 5 red chilies (mild)
- Bring all to the boil and cool, pass.
- Wash and peel the cucumbers, peel long pieces off and salt for 5 minutes. Squeeze off. Add pickling liquor and leave to stand for 1–2 hours, or overnight if possible.

To serve, place the salad in the middle of the plate, slice the salmon into 1cm thick pieces and place on top. Finish with the remaining dressing over the salmon.

www.lukemangan.com

Peachtree Management Pty Ltd
 ABN 38 094 230 476
 ACN 094 230 476
 PO Box 294
 Potts Point
 NSW 1335 Australia
 t + 61 2 9265 6089
 f + 61 2 9265 6040
 Registered Office c/o
 The Allan Hall Partnership

Glass Brasserie

Level 2 Sydney Hilton
 488 George St
 Sydney NSW 2000 Australia
 t + 61 2 9265 6089
 f + 61 2 9265 6040
www.glassbrasserie.com.au
www.appetiteforexcellence.com.au

Salt Tokyo

Shin-Marunouchi Building
 6F 1-5-1-Marunouchi Chiyoda-ku
 Tokyo 100-6506 Japan
 t + 81 3 5288 7828
 f + 81 3 5288 7836

World Wine Bar Tokyo

Shin-Marunouchi Building
 6F 1-5-1-Marunouchi Chiyoda-ku
 Tokyo 100-6506 Japan
 t + 81 3 5288 7829

The Palace

505 City Rd
 South Melbourne VIC 3205 Australia
 t + 61 3 9699 6410
 f + 61 3 9690 6622
www.palacehotelmelbourne.com.au

Salt Grill P&O Cruise Liners

