

Forrester Vineyards/
96 Winery Road

Ketaifi Salmon with Wasabi mayo steamed greens and soy reduction



Ingredients

4 x 200g Norwegian salmon steaks
200g ketaifi pastry
8 pieces bok choy
12 pieces long stem broccoli
200ml Japanese mayonnaise
40g Wasabi powder
100ml Indonesian sweet soy
40g toasted sesame
Oil for frying



Share with
@CheninBlancSA and
use #DrinkChenin



Method

Divide the ketaifi pastry into 4 equal nests. Spread the pastry out length ways.

Make sure the salmon has been pin boned and the skin removed. Place the salmon in the centre of the pastry and wrap the pastry around the fish tightly and place in the fridge until needed.

Mix the mayonnaise and the wasabi powder in a food processor until smooth.

Cut the bok choy in half length wise and wash. Cut the bottoms of the broccoli.

Place a pot with enough oil to cover the fish. Heat the oil to 160 degrees. Use a oil thermometer to keep the oil at this temperature.

Bring a pot of salted water to the boil.

Blanch the bok choy and the broccoli for about 30 seconds and remove from the boiling water onto a dry cloth.

Place the salmon into the hot oil and fry for about 2-3 min or until the pastry is golden brown

Cook for a further minute if you want the fish cooked through.

Place the warm steamed greens on the plate, place the fried fish on top of the vegetables, garnish with sesame seeds.

Spoon the soy liberally over the fish and a good dollop of wasabi mayo on the side.

Can be served with fresh coriander if you choose.

Wine pairing: Ken Forrester Old Vine Reserve Chenin Blanc