Villiera Wine Estate / Craig Cormack - The Goose Roaster

Asian inspired Salmon Trout







2 sides salmon trout 50g coarse salt 40 g sugar

Mix sugar and salt and cure for 1 day.

4 baby onions 8 cloves garlic

8 slices ginger

4 finger aubergine sliced lengthways in half

Grill the onions and garlic with skin on until soft and peel only the onion Grill the ginger and aubergine at high heat until soft and dark in colour

Toast 1/2 cup Jasmine rice In a pan until dark golden brown and grind very fine in a mortar and pestle.

GARLIC EMULSION:

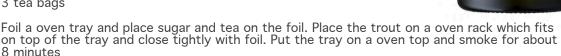
1 clove garlic 100 ml milk

250 ml oil

Blend the garlic and milk and slowly add the oil until thick and emulsified.

1 Grapefruit sliced into blocks 10 g coriander picked

SMOKING FISH: Cured trout 100 g sugar 3 tea bags



DRESSING:
Grilled ginger
3 scraped coriander roots
Zest of 1 lemon
Juice of 2 lemons
1 teapoon fish sauce
Pinch of sugar

Pound the ginger, coriander, and lemon zest until it forms a paste. Add the juice, fish sauce and sugar.

Wine pairing:

Assemble as per video

Villiera Barrel Fermented Chenin Blanc

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