

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

Foil a oven tray and place sugar and tea on the foil. Place the trout on a oven rack which fits on top of the tray and close tightly with foil. Put the tray on a oven top and smoke for about 8 minutes

DRESSING:

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

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

Assemble as per video

Wine pairing:

Villiera Barrel Fermented Chenin Blanc

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