

Client
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High Timber
Yes Chef!
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Modern Methods – Reliable Recipes



JUSTIN SAUNDERS, Head Chef and Co-Owner of High Timber restaurant in the City of London, says "This recipe takes advantage of several Thermomix functions. I use my Thermomix for every part of the dish and it gives me consistently perfect results while saving time, intensifying flavours and adding humour and surprise to the plate with the horseradish snow that melts in the mouth and turns back into an oil. High Timber serves 20 to 50 portions of this delicious starter every day when it's on the menu. The flavoured oil will confit 100 portions of salmon."

CONFIT SMOKED SALMON, AVOCADO PUREE, HORSERADISH SNOW, CUCUMBER JELLY



Slices and peels for the confit oil



Jelly ingredients



Horseradish oil



Adding maltodextrin



Horseradish snow



Salmon in basket for confit

ingredients

Aromatic oil

0g fennel seeds
0g coriander seeds
kaffir lime leaves
strip each of lemon peel
nd orange peel
.5 litres extra virgin olive oil
½ litre olive pomace oil

Avocado puree

g vitamin C powder
0g water
ripe Haas avocados, skins
nd stones removed
limes, juice only

Horseradish snow

0g horseradish oil
30g tapioca maltodextrin

Apple and cucumber jelly

50g cucumber peeled and
hopped
00g fresh apple juice
i sorrel leaves
.5g iota carageenan
g vitamin C powder

For garnish

Confit of diced apple
nd cucumber dressed in
rmon oil

method

Aromatic oil

1. Dry roast spices 5 minutes/Varoma Temperature/Speed 1.
2. Cool 15 minutes, add leaves and peel, then grind 30 seconds/Speed 10.
3. Add oils and bring to 37°C/1 hour/Speed 1. Pass through muslin cloth into another TM bowl and set aside for service.

Avocado purée

1. Dissolve vitamin C powder in the water in the TM bowl. Add avocado and lime juice and purée 30 seconds/Speed 8. Scrape down the sides of the bowl with the spatula and blend again a few seconds at Speed 8 until a smooth purée. Place into a container with avocado stones to prevent oxidation.

Horseradish snow

1. Pre-weigh the maltodextrin into a container on the TM lid.

blades running at Speed 6, add the maltodextrin slowly through the hole in the TM lid until resembling snow flakes.

Apple and cucumber jelly

1. Blend cucumber, apple juice and sorrel leaves 1 minute/Speed 10 or longer until smooth, pass through fine chinois into a pan, add carageenan & vitamin C to liquid then bring to the boil for 1 minute. Pour about ½ cm deep onto a small tray to set. When cool cut into shapes.

Smoked salmon

1. Take a centre cut of London Cure smoked salmon and cut it down the middle, portion this into 6 pieces about 120g each. Chill until needed.

For service

1. Bring the aromatic oil to 50°C/1 hour/Speed 1 before starter service begins.
2. Place the salmon in the TM internal steaming basket when the order

heated oil and reset to 10 minutes/50°C/Speed 4. Remove and rest (meanwhile reset the oil to 50°C/1 hour/Speed 1 to hold at 50°C until next portions are required). Smear slate

with avocado purée and position rested salmon. Spoon 'snow' on top then place the jelly shapes on the slate and top with 'confits'. Finish with red vein sorrel and pea shoots.

"Low temperature cooking in the Thermomix with gentle stirring produces a perfect confit, slowly breaking down the collagen within the fish and leaving a texture so soft and delicate that it can be eaten with a spoon. The taste is also better than I've been able to achieve with other methods!" Justin Saunders

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Thermomix

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