



ORGANIC CUISINE

Awaroa Lodge

ABEL TASMAN NATIONAL PARK

Kanuka Hot smoked Baby salmon fillets, resting atop braised Awaroa baby leeks, and finished with a tangy Sorrel Beurre Blanc.

6 portions of Salmon Fillets at 200 grams each

Brine for smoking.

5 litres water
500 g Table salt
125 g brown sugar
95 ml lemon juice
50 g Treacle/molasses
1 clove garlic
1 small onion – sliced

*Brine fish for 75 mins for every 500 gram (weighted to keep under brine).

*Rinse under running water and rinse well.

Place on rack & leave uncovered in fridge overnight.

*Smoke until starting to flake, remove to stop cooking.

PTO



large knob of butter

1 shallot, peeled and diced

handful of sorrel, chopped

splash of white wine vinegar

splash of white wine

splash of cream

knob of butter

For the beurre blanc, gently melt the large knob of butter in a pan and sauté the shallot for a few minutes to soften.

Stir in the chopped sorrel with the vinegar, wine, cream, and the other knob of butter

Heat gently for 6-8 minutes to melt and infuse the butter. Finish by garnishing with sorrel julienne.

Braised Baby Leeks and Moi Moi Potatoes

Slice 6 baby leeks into diagonal pieces, sauté with butter for a couple of minutes then add vegetable stock until covered. Slice 250 grams Moi Moi potatoes thinly and add to pan, sweat off. Cook until tender Season with salt and pepper.

Place the leeks and Moi Moi onto the base of the plate. Rest the salmon on top of the leeks and Nape the beurre blanc over the salmon. Garnish with baby carrots and sprinkle sorrel julienne on top.