



RENT A CHEF™
THE GOURMET COOKING COMPANY

APPLE PICKLED SALMON, GREEN PEA CRÈME, DEEP FRIED ROOT VEGETABLES & SOYA SALTED TROUT CAVIAR

4 PERSONS

SALMON

2 pcs salmon a 140 g sliced into 4 pieces 1 green apple
1 dl apple cider vinegar 2 dl water
1 dl sugar 1 bay leaf
1 tbs salt

Boil water, vinegar, sugar, bay leaves and salt in a deep pan. Put the fish in the mixture. Take the pan off the heat. Put a lid on and let salmon cool down in the mixture. Cut the apple in julienne (strips)

GREEN PEA CREME

2 dl green peas 2 dl double cream

Boil the cream. Add the peas. Mix until even mixture. Salt and pepper after wished flavour.

SOYA SALTED TROUT CAVIAR

30 g trout caviar 2 tbs Japanese soya (Kikkoman or similar)
Stir the soya into the caviar. Let the caviar get mixed 5 minutes before serving.

GARNISH

1 small bag of rootfruit chips 1 dl olive oil
1 box of cress Salt and fresh grinded black pepper
1 lemon

Grate lemon peel and mix with the juice of the lemon together with the olive oil. Add salt and pepper

PREPARATIONS

Measure all the ingredients.

TOOLS

Deep pan, bowls, grater, hand blender, cutting board, knife and a lemon press.



MICHELIN MASTER CLASS