

Recipe: Stefan Olivier

Feast-de-Renaissance Citrus Stingers with Seared Salmon & Chorizo Sausage

Ingredients

500g	fresh salmon
100g	sugar
100g	salt
1	cinnamon stick
1	star anise chorused
3-4	citrus stingers sliced thinly into 2 or 3 slices
50ml	brandy
1	good quality chorizo sausage
½ tsp	chopped garlic (optional)
50-100ml	citrus stinger liquid
10g	butter
10ml	cream
5g	finely chopped chives
30-40g	Philadelphia cream cheese or equivalent

Method

Mix the salt and sugar and then add the spices. Cover the salmon in this mixture and leave it on for about 30 minutes to one hour. Now, once your salmon is slightly cured, wash off the sugar and salt mix under running water. Pat dry.

Place a pan on a high heat. Slice your chorizo in half length ways . Pan-fry the sausage in some olive oil until crispy. Add your garlic and fry for 30sec. Now add your brandy and expose it to the open flame so it catches on fire. Remove from the pan once the flames die otherwise the garlic will burn and you will end up with a bitter taste.

Finely chop the chives and mix with the cream cheese, set aside.

Place a sauce pan on a medium heat and add the Citrus Stingers liquid. Cook for about 1-2min not reducing too much. Now stir in the butter once the pan is off the heat to prevent the sauce from splitting.

Sear the salmon in a hot pan, skin side down first till the skin goes golden and crispy and then on the other side for about 2 minutes and place in the oven at 200C for between 4-7min.

Place the seared salmon in the centre of your serving plate. Place a quenelle of the chive and cream cheese mixture next to it. Place the flambéed chorizo in between the two. Arrange slices of Citrus Stinger on top of the salmon. Drizzle the sauce down the side. Garnish with a sprig of fresh chive.

Suggested wine : Serve with Stella Heaven on Earth.