

World Gourmet Summit 2004 Culinary Masterclass

The Cuisine of
Terje Ness
Ambassador Chef From Norway

Marinated Salmon With Coriander Sherbet



Serves 4

INGREDIENTS

50g	sugar
½ dl	vinegar
¾ dl	water
3 tsp	oyster sauce
½	chilli, seeded, sliced
1 tsp	crushed coriander seeds
½ dl	Teriyaki sauce
	Cucumber, thinly sliced
150g	lardo (pork back fat), thinly sliced
400g	fresh salmon fillet, thinly sliced

Coriander Sherbet

1 bunch	Coriander, cleaned
200g	sugar
5 dl	water
50g	glucose

Garnish

Coriander leaves

Method:

1. Bring the sugar, vinegar, water, oyster sauce, chili, crushed coriander seeds and Teriyaki sauce to a boil in a pot, and then allow to cool. Marinate the cucumber slices in this marinade for 5 minutes
2. Arrange the raw salmon slices in a square on a serving dish. Top with the marinated cucumber slices, then with a thin slice of lardo.
3. Puree the coriander, sugar, water and glucose together and freeze in an ice-cream machine.

To Serve:

Spoon a quenelle coriander sherbet over the salmon, cucumber and lardo and garnish with a coriander leaf.