

Method for Cooking:

1. For the Pickling Stock:
Bring all the ingredients for the pickling stock to a boil in a saucepan. Remove pan from the heat and set aside to cool.
2. For the Melon Gherkin:
Soak the melon slices in the pickling stock and refrigerate for 3 hours.
3. For the Oyster Mayonnaise:
Whisk egg yolks with a hand-held blender until frothy. Gradually add in vegetable oil, olive oil and sherry vinegar in a thin stream and continue to whisk vigorously until sauce emulsified. Add oysters and season to taste with salt, freshly ground pepper and lemon juice.
4. For the Egg Cream:
Whisk together the cream, sherry vinegar salt and 5-spice powder in a bowl until the mixture becomes light and fluffy.
5. For the Avocado Mousse:
Blend avocado, lime juice, egg cream in a food processor until smooth. Season to taste with salt and freshly ground pepper.
6. For the Cure Mix:
Mix together the sugar, salt and lemon zest in a bowl. Rub the cure mix onto the ocean trout and allow it to cure for 90 minutes.
7. To Serve:
Spoon the avocado mousse onto a serving plate, top with a slice of the ocean trout and garnish with the melon