

# Saffron Cured Salmon with Tomato and Cucumber Salad, Sauce Gazpacho (Serves 8)

## Saffron Cured Salmon

- 2k side of salmon, trimmed, skin on
- 2 pinches of saffron
- 500g coarse sea salt
- 500g sugar
- Good splash of Pernod
- 1 garlic bulb, smashed
- Zest of two lemons

**1.** Place everything except the Salmon into a blender and blend until mixed (not to a pulp). **2.** Spread over flesh of salmon and leave in fridge over night. **3.** Wash off the mixture in the morning and dry with a clean tea towel. **4.** Place back in fridge to carve at a later stage.

## Tomato and Basil Salad

- 20 plum tomatoes
- 1 whole cucumber
- 10 basil leaves
- 100ml olive oil
- 50ml balsamic vinegar

**1.** Cut the tomatoes into quarters, remove the pulp and finely dice. **2.** Peel the cucumber, cut length ways, remove the seeds and finely dice. **3.** Chop the basil leaves. **4.** Place the prepared tomatoes, cucumber and basil into a bowl with the olive oil and balsamic vinegar. **5.** Mix everything together to infuse and leave at room temperature until serving.

## Gazpacho Sauce

- 800g ripe tomatoes
- 2 red peppers
- 4 green peppers
- 2 cucumbers, deseeded and peeled
- 1 garlic clove
- 4 teaspoons tomato puree
- 2 tablespoon white wine vinegar
- 150 ml olive oil
- 10 basil leaves

**1.** Place all in blender and blend until smooth.

## Plating Up

**1.** Place a small amount of Gazpacho Sauce on bottom of the bowl/plate. **2.** Drain Tomato and Basil Salad using a sieve and, using a ring if possible, push down the mixture on top of the Gazpacho Sauce. **3.** Thinly slice the salmon and gently place on top. **Voilà!**