



onfalos

www.onfalos.com

© 2007 SMARTTECH ITALIA SPA - ALL RIGHTS RESERVED.
SMARTTECH ITALIA onfalos SONO MARCHI REGISTRATI.



WILD SALMON AND POTATO KEBABS WITH GREEN SAUCE, CAPERS AND RED SHISO

This dish can be made beforehand and served cold. Perfect with a glass of Prosecco to keep our guests happy before they take their place at table.

Onfalós hotplate temperature: 210 °C



SERVES 4:

400 g fillet of wild salmon
(3 cm thick, a 6 kg salmon)

12 small new potatoes
white wine vinegar
extra-virgin olive oil

Garnish

1 spring onion
1 unwaxed lemon
capers in mild vinegar
red shiso leaves (or red basil)

For the sauce

1 boiled egg
10 cl extra-virgin olive oil
25 g capers in mild vinegar
1 unwaxed lemon
small bunch parsley
small bunch tarragon
small bunch green basil
fleur de sel and freshly-ground white pepper

METHOD

- Use an ordinary kitchen stove burner to cook the potatoes, egg and sauce.
- Boil the potatoes in salted water for about 10 minutes, then drain and peel. Cook the boiled egg.
- To make the sauce, strip all the herb leaves off the stems and wash them gently. Boil a saucepan of water, add salt then blanch the herbs for 1 minute. Drain then cool the herbs under cold running water or by plunging them into iced water. Squeeze the leaves then blitz them in a food processor together with the capers. Press the mixture through a sieve to obtain a smooth sauce.
Use a hand-held immersion blender to whiz the boiled egg with the extra-virgin olive oil. Add the herb and caper mixture and a few drops of lemon juice. Adjust the seasoning with salt and pepper. Mix well then put the sauce in the fridge.
- Heat Onfalós hotplate to 210 °C.
- Meanwhile prepare the lemon and spring onion for the garnish.
Wash and dry the lemon, peel the zest using a potato peeler and cut the zest into thin strips.
Trim and wash the spring onion and thinly slice the white part. Put the spring onion slices in cold water for a few minutes, drain and dry.
- Remove the skin and fat and trim any wastage to obtain a neat salmon fillet piece about 3 cm thick. Cut into 4 equal pieces (first lengthwise then in half).
- When the Onfalós plate is hot, place the salmon pieces on it and cook for the time necessary (about one and a half minutes on each side). Use the tongs to turn the salmon over very carefully.
- Remove the salmon pieces from the hotplate as soon as they are cooked, cut into 3cm cubes and leave to cool.
- You can dress the potatoes with salt, pepper, a drizzle of oil and a few drops of white wine vinegar, or, alternatively, you can brown them gently on the hotplate so they absorb the salmon juices.

PRESENTATION

Prepare the kebabs, alternating potatoes and salmon cubes.
Arrange the kebabs on a plate, drizzle over the green sauce, scatter over the capers and lemon strips.
Garnish with the spring onion slices and the red shiso leaves.