



Atlantic Salmon mille feuille (Serves 6 as a light lunch)

Yarra Valley Salmon

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Ingredients

12 thin slices of Atlantic salmon, about 10 x 5 cm
6 thin slices smoked Atlantic salmon; 12 wonton wrappers, cut in half to form triangles; oil for deep frying; 100 ml mayonnaise; 1 tbsp soy sauce; 2 tbsp wasabi, made into a paste

Cut mustard cress; 30 g pickled ginger; Japanese soy sauce; 50 g julienne red capsicum

Method

Deep fry the wonton wrappers until golden brown and crisp. Drain and cool. Mix the mayonnaise, soy sauce and wasabi thoroughly to make a very hot, olive green paste. Cut the fish into sashimi slices.

Spread the wasabi mayonnaise sparingly on one side of each wonton. To assemble mille feuille, place one wonton, mayonnaise side up, on a plate, cover with a slice of the fresh salmon & a light sprinkling of the capsicum and mustard cress garnish. Add another wonton, leaving 1/3 of salmon showing, like a stepped sandwich. Add a slice of smoked salmon, sprinkle with the garnish, add another wonton, again leaving 1/3 of the salmon showing. Add a slice of fresh salmon & garnish, place the last wonton on top, mayonnaise side down. Repeat with remaining ingredients to make 6 mille feuille.

To serve, sprinkle with a little cut mustard cress and place 4-5 slices of pickled ginger in one corner of the plate. Serve with a small bowl of soy sauce.