

Category: Cold entrée

Recipe:

Lime-marinated salmon with mint-coriander cucumber and melon garnish

Pasquale Vari

Yield: 4 portions

Preparation time: 40 minutes

INGREDIENTS

| | |
|------------------------|----------------|
| Skinless salmon filet | 225 g (½ lb) |
| Watermelon | 225 g (½ lb) |
| Lebanese cucumber | 1 |
| Chopped mint | 4 sprigs |
| Extra virgin olive oil | 125 ml (½ cup) |
| Lime juice | 2 limes |
| <i>Fleur de sel</i> | 10 g (2 tsp) |
| Ground black pepper | 1 pinch |
| Minced chives | 30 ml (2 tsp) |
| Coriander | 12 sprigs |

DIRECTIONS

1. Wrap the salmon fillet in plastic wrap and freeze for 1 hour. This will make the salmon easier to cut.

2. Using a chef's knife, cut 12 very thin slices of salmon. Place 3 slices between two pieces of parchment paper measuring 8" x 7". Repeat this step 4 times.

Then, using a meat tenderizer, flatten each package (of 3 slices) to make the slices thinner.

3. Place 3 salmon slices on each serving plate, season with ground black pepper and a pinch of salt, and brush with a bit lime juice. Marinate for 2 minutes.

4. Cut the watermelon into cubes, season with a pinch of *fleur de sel* and chopped mint, and drizzle with extra virgin olive oil.

5. Thinly slice the Lebanese cucumber lengthwise, place the slices in a bowl, season with salt and pepper, and drizzle with extra virgin olive oil.

6. Garnish each plate with 3 cucumber slices and 4 melon cubes.

7. Finish by adding the coriander sprigs and minced chives.

It is always easier to cut thin slices when the fish is half frozen.