



Salmon Trout Tataki Style

With leek ash

Ingredient

- 300 gm Salmon Trout Loin,
skinless Boneless
- 50 gm Rock Salt
- 1 Leek
- 50 g Coriander seeds
- 5 stars Star Anise
- 10 g Fennel seeds

Method

1. Separate the layers of the leek, put in a baking tray and leave in the oven on high heat till its completely black
2. Toast the Spices in a dry pan, when they start to give off smell, they are ready, let them cool down, then blend them and strain, so you are left with a fine powder
3. Break the leek ash down with you're fingers, and mix with the spice powder
4. Roll the Trout in the spice and ash mix
5. Heat up a frying pan with oil, when its smoking, cook the fish, give it 30 seconds on all sides, then take off and put in the fridge for a few minutes to stop the fish from cooking.
6. Slice and serve



Recipe by Chef Markus Dybwad



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an ocean of food