

LANGHAM PLACE

MONGKOK, HONG KONG



*Smoked salmon-zucchini rolls with
apple and fennel salad*

With raisin and walnut croutons,
pesto and balsamic reduction

WHAT YOU NEED

- 120g smoked Norwegian salmon (thinly sliced) around six slices
- 1 green zucchini (4x3mm thick slices)
- 1 tsp rock salt
- 1/3 green apple (small matchstick cut)
- 1/2 fennel (small matchstick cut)
- 1 thin slice of raisin and walnut sour dough bread
- 1 tbsp pesto
- 1/4 lemon juice freshly squeezed
- 1 tbsp balsamic vinegar (reduction)
- 1 tsp chopped chives
- 2 tbsp extra virgin olive oil
- 1 tsp fresh chopped dill
- 3 cherry tomatoes
- 1 tsp fresh chopped walnuts
- Salt and pepper to taste

HOW YOU DO IT

Thinly slice raisin-walnut bread, and fold aluminum foil into cylindrical shape, place bread on top and toast in oven at 180C for about 3 minutes or until coloured and crispy. Cut apple and fennel into matchstick size, and toss with lemon juice, olive oil, fresh chives, fresh dill, and salt and pepper to taste. Place inside bread "basket" and garnish with chopped walnuts. Slice zucchini into 3mm thick slices, and marinate with rock salt to 'cook'. After 10 minutes, lightly wash off excess salt, and dry with paper towels. Place sliced smoked salmon on top of zucchini and roll into 2 rolls. Cut cherry tomatoes in half and season in olive oil. Add salt and pepper to taste. Reduce balsamic vinegar until it is of a syrup consistency. Garnish plate as photo or as you please.

