

Thai Marinated Salmon Recipe

Ingredients:

Tail piece of 1 salmon, weighing about 675 g, cleaned, scaled and filleted
4 teaspoons coarse sea salt
4 teaspoons granulated sugar
1 inch piece fresh root ginger, peeled and grated
2 lemon grass stalks, coarse outer leaves removed, thinly sliced
4 Kaffir lime leaves, finely chopped or shredded
grated rind of 1 lime
1 fresh red chili, seeded and finely chopped
1 teaspoon black peppercorns, coarsely crushed
2 tablespoons chopped fresh coriander (cilantro)
Fresh coriander (cilantro) sprigs and quartered Kaffir limes, to garnish

For the dressing:

150 ml mayonnaise
Juice of ½ a lime
2 teaspoons chopped fresh coriander (cilantro)

Method:

Remove any remaining bones from the salmon - a pair of tweezers is the best tool for doing this, as they are likely to be both tiny and slippery. Put the coarse sea salt, sugar, ginger, lemon grass, lime leaves, lime rind, chopped chili, crushed black peppercorns and chopped coriander in a bowl and mix together. Place one-quarter of the spice mixture in a shallow dish. Place one salmon fillet, skin down, on top. Spread two-thirds of the remaining mixture over the flesh, then place the remaining fillet on top, flesh side down. Sprinkle the rest of the spice mixture over the fish. Cover with foil, then place a board on top. Add some weights, such as clean cans of fruit. Chill for 2 - 5 days, turning the fish daily in the spicy brine. Make the dressing by mixing the mayonnaise, lime juice and chopped coriander in a bowl. Scrape the spices off the fish. Slice it as thinly as possible. Garnish with the coriander and Kaffir limes, and serve with the lime dressing.

[asian_free_recipes_download][[/asian_free_recipes_download]