



Lincoln's Inn Gin Cured Scottish Salmon, Oyster Emulsion, Cucumber & Herb Oil Dressing, Granola Crumb



Ingredients for one dish

- 85g thin fillet salmon portion
- Half a cucumber (thinly sliced)
- Mixed seeds & granola
- Dill, thyme, chives, rosemary and society garlic
- One Colchester Bay oyster
- Torched kohlrabi (cubed)
- Crème fraiche & Avruga caviar
- 1 egg yolk
- Dijon mustard
- White wine vinegar

Directions

1. Place the salmon in a sealable container in a mix of lemon, gin, thyme, dill and rosemary adding an even mix of salt and sugar for 24 hours.
2. Slice the cucumber thinly length-ways and cover in fresh picked dill and olive oil.
3. To make the granola place all in a dry pan and toast until golden, adding honey to taste.
4. Whip the crème fraiche with a touch of double cream and a teaspoon of caviar folded through.
5. Emulsion - boil the oyster for one minute, drain and add a sprinkle of sea salt. Blend the oyster with an egg yolk, a dash of white wine vinegar and Dijon mustard. Gently add olive oil and a dash of liquid from the pan until the ingredients form a mayonnaise consistency
6. Herb oil - finely chop the dill, chives and society garlic leaves. Add olive oil, blend then pass through a sieve.

