

Citrus Cured Salmon, Avocado emulsion, citrus confit

Ingredients

For the Citrus Cured Salmon:

- 1 pound fresh salmon fillet, skin removed
- 1/4 cup kosher salt
- 2 tablespoons granulated sugar
- Zest of 1 orange
- Zest of 1 lemon
- Zest of 1 lime
- 1 tablespoon chopped fresh dill

For the Avocado Emulsion:

- 2 ripe avocados
- 1/4 cup fresh lime juice
- 2 tablespoons olive oil
- 1/4 cup water (adjust for consistency)
- Salt and freshly ground black pepper, to taste

For the Citrus Confit:

- 1 orange, peeled and segmented
- 1 lemon, peeled and segmented
- 1 tablespoon honey
- 1 tablespoon olive oil

For the Orange Butter Reduction Sauce:

- 1 cup fresh orange juice
- 1 tablespoon honey
- 4 tablespoons unsalted butter, cold and cubed
- Pinch of salt



Notes

Inspired by the French Laundry, with a classic Wylder spin



Citrus Cured Salmon, Avocado emulsion, citrus confit



Directions

- Prepare the Citrus Cured Salmon:
- In a bowl, mix kosher salt, sugar, orange zest, lemon zest, lime zest, and honey.
- Place the salmon on a large piece of plastic wrap. Rub the cure mixture over the salmon.
- Wrap tightly and place on a tray. Refrigerate for 12-24 hours.
- After curing, rinse the salmon under cold water and pat dry. Slice into thin pieces and set aside.
- Make the Avocado Emulsion:
- Combine avocados, lime juice, olive oil, and water in a blender or food processor.
- Blend until smooth and creamy. Season with salt and pepper.
- Adjust consistency with more water if needed. Set aside.
- Prepare the Citrus Confit:
- In a small skillet over medium heat, warm olive oil and honey.
- Add the orange and lemon segments and cook gently for 2-3 minutes until softened.
- Remove from heat and set aside.
- Make the Orange Butter Reduction Sauce:
- In a small saucepan over medium heat, simmer orange juice and butter until reduced by half (about 8-10 minutes).
- Lower the heat and whisk in cold butter, one cube at a time, to create a rich sauce.
- Season with a pinch of salt and keep warm.
- Plate the Dish:
- Spread a spoonful of avocado emulsion on each plate.
- Arrange thin slices of cured salmon over the emulsion.
- Top with citrus confit segments for brightness.
- Drizzle with orange butter reduction sauce for richness.
- Garnish with fresh dill or microgreens for an elegant finish.