

Salmon Crudo with Basil, Lime and Coconut

Literally meaning 'raw' in Italian, crudo is simply a dish served uncooked in a dressing. Most commonly made with seafood, it is traditionally dressed in olive oil and herbs, often with some citrus or vinegar. Unlike ceviche, where the fish is 'cooked' by the acid in the dressing, crudo is intended to be served raw with the dressing added just before serving.

DIRECTIONS

Add coconut milk, roughly chopped green chili, basil leaves and lime juice to a blender. Blend until very smooth (with no chunks of chili or basil remaining). Transfer the mix to a jug and rinse out the blender well.

Using a fine strainer lined with a piece of muslin (or a clean, unused Chux cloth), strain the mixture back into the clean blender – this is easiest to do using a silicon spatula to push the mixture through the sieve. Extract as much liquid as possible and discard any fibrous material left in the strainer. Add olive oil, honey and salt to blender, and blend again to combine. Check for seasoning and adjust with a little honey, lime or salt if needed. Set aside.

When ready to serve, prepare garnishes (we used a mandoline to slice the chili and radish). Remove the salmon from the fridge and, using a very sharp knife, slice the fillet into even, thin slices – about 4mm thick. Using a serving platter with a rim, pour a generous drizzle of the basil, lime and coconut dressing onto the plate, and fan out the sliced salmon on top across the plate. Garnish with radish slices, chili slices and basil leaves, then gently zest a little lime onto the fish (only the green outer skin, avoid the white pith underneath) and sprinkle with sea salt flakes, to taste. Serve immediately with extra dressing in a jug on the side.

Notes: As you will be serving the salmon raw, purchase sashimi grade fish from a reputable fishmonger and refrigerate until ready to slice and serve. You could substitute salmon with a sashimi grade white fish, such as kingfish, or scallops. If you wish, you could also serve this in individual portions on small coupe plates.

Recipe by Claire in Singlefile's Perth team



4-6 SERVINGS 35 MINS

INGREDIENTS

225g piece sashimi grade salmon

270ml can quality coconut milk

1 long green chili, seeds removed

1/2 cup fresh basil leaves (packed)

1 lime, juiced

50ml extra virgin olive oil

1 tbsp quality runny honey

1/2 tsp fine sea salt

Garnishes

1 long green chili, thinly sliced

1-2 radishes, thinly sliced

small basil leaves

1 lime, to zest

sea salt flakes

PAIR WITH

Singlefile Great Southern Riesling

The minerality of the riesling perfectly complements the salmon, while still being delicate enough to let the seafood shine. Zesty lime notes typical of Great Southern rieslings pair with the fresh lime in the dish, and refresh the palate. A match made in heaven!

