Salmon Crudo

SERVES 8

PREP TIME 25

COOK TIME 5

Ingredients

Fresh salmon, sashimi grade
12 oz coconut milk
2–3 kefir lime leaves
½ cup red wine vinegar
½ cup sugar
5–6 shallots, julienned
¼ pineapple, grilled and diced or sliced
1 bunch American parsley
½ cup salad oil
Microgreens, for garnish
Edible flowers, for garnish
Sitka lemon & lime salt, to taste

Directions

Salmon
Slice salmon into sashimi blocks, then cut into thin sashimi-style slices.
Kefir Coconut Milk
Crush kefir lime leaves into coconut milk.
Reduce mixture by half, strain, and reserve.
Pickled Shallots
Place julienned shallots in a heatproof bowl.
Bring vinegar and sugar to a boil, pour over shallots, and refrigerate until chilled.
Grilled Pineapple
Grill pineapple over high heat until charred.
Slice or dice into small pieces.
Parsley Oil
Blend parsley and salad oil until parsley is fully broken down.
Strain through a coffee filter to create a bright green oil.
Assembly
Spoon kefir coconut milk onto a plate as the base.
Arrange salmon slices over the sauce.
Sprinkle lightly with Sitka lemon & lime salt.
Garnish with pickled shallots, grilled pineapple, drops of parsley oil, microgreens, and edible flowers.