
CYRUS

ALEXANDER VALLEY

Gentle Poached King Salmon with Lemon Verbena and Heirloom Tomato Puree

(serves 4 people)

For the Heirloom Tomato:

5 ea lemon verbena leaves
1 shallot minced
1 clove garlic, smashed
½ cup olive oil
1 ½ cups white wine
2 1/2 # tomatoes, cored
¾ cup red ver jus
¼ cup white ver jus
1 Tbs Salt

In a medium sauce pot heat the olive oil. Add shallots and garlic and sweat until soft with very low heat. Add lemon verbena and sweat. Add white wine and reduce by half. Add tomatoes and turn up heat to high. Bring tomatoes to a “boil”. Cook tomatoes for 3-5 minutes at the most. You are cooking only to soften them and break down the cell structure. Puree in blender on high speed for 1-2 minutes. Strain through a chinois.

Add salt and verjus and mix well. Completely chill before serving. Taste after puree is chilled and adjust with salt and more verjus. This can be made two or three days ahead and kept cold.

For the Cucumbers:

1 lemon cucumber, peeled and sliced thin.
1 tsp salt
¼ tsp sugar
¼ cup champagne vinegar.

Slice cucumbers as thin as possible and add salt, sugar and vinegar. Allow to sit. This can be made two to three days ahead and kept chilled.

For the Salmon:

4 each 1.5-2 oz pieces of salmon filet.
2 cups Olive Oil
Salt

Season salmon filets and allow to come to room temperature. In a medium sauce pan (deep enough to cover salmon with oil) heat oil on medium heat to 50C (122F). Gently drop salmon in pot and turn off heat. Cover with lid and leave on the stove. Allow salmon to sit in oil for ten minutes.

To Serve:

Place a small amount of cucumbers in the middle of a chilled soup bowl. Pull salmon out of oil and pat dry. Season with a large flake sea salt and place on top of cucumbers. Pour chilled tomato puree around the outside of salmon and serve.

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<http://www.cyrusrestaurant.com/>

