

### INGREDIENTS

- 100g Soaked smoking woodchips
- 2 Portions fresh salmon
- 12 pcs Sea Urchin Harvest Uni Gold
- 4 Small beetroot
- 20 Small nasturtium leaves
- 4 Nasturtium flowers
- 100g Crème fraiche
- 100ml Cream
- Extra virgin olive oil
- Sea salt

### CHEFS NOTE

*This recipe requires a you to smoke the salmon and sea urchin. If you do not have a smoker, you can place dry wood chips into a small pan and burn on the stove or with a blow torch. When the chips are smoking – place the pan into a large baking dish with the salmon and urchin and cover tightly with foil so the smoke from the chips is absorbed – then cook in the oven. You can also skip this step and just roast salmon and sea urchin instead.*

### METHOD

1. Peel 2 of the beetroot then pass through a juicer and set the juice aside in the fridge.
2. Spread the leftover beetroot pulp from juicing onto a flat tray. Dehydrate and blend into a fine powder. (This step is used for presentation, so its optional).
3. Place the remaining beetroot into a small baking dish with some salt and oil, cover with foil and roast at 300°C for about 30 minutes or until tender. Cool then remove the skin and set aside.
4. For the crème fraiche sauce – whip the crème fraiche and the cream together and season with a little salt. Drip the beetroot juice into the cream mix, being careful not to emulsify together – you want a marbled look.
5. Line a small baking tray with baking paper, place the salmon on top and cover with pieces of Uni Gold sea urchin. Cook in the smoker on a medium heat for about 15 minutes or until you can skewer the salmon cleanly and it is just cooked.
6. To serve – slice the roasted beetroot and divide onto two plates. Place a piece of the smoked salmon and sea urchin onto each plate.
7. To finish – cover the salmon with nasturtium leaves and the beetroot with the flowers. Pour over the crème fraiche sauce and serve.