



★ CHARLIE'S ★
NORFOLK FOOD HEROES



WILD KNIGHT VODKA-CURED SALMON SASHIMI

With Fruit Pig Black Pudding, Norfolk Beetroot, Green Beans & Crush Foods Cold Pressed Oil

Ingredients:

Serves 4 – Starter Size

1 4oz Wild Salmon
2 Norfolk Beetroot
4 Slices Fruit Pig Black Pudding
Handful Green Beans
Tbsp Crush Foods Cold Pressed Oil
Pinch Maldon Sea Salt
1 Lemon
1 Lime
30mls Wild Knight English Vodka

Method:

Take 1 4oz of fresh Wild Salmon and sprinkle with Maldon Sea Salt + squeeze of lemon + squeeze of lime. Wrap in cling-film and place in the fridge for 20 minutes. Chop the Fruit Pig Black Pudding and dice into 1cm sized cubes. Pan fry in Crush Foods Cold Pressed Oil until crisp. Remove from pan and drain. Poach the Norfolk Beetroot for 10 mins, then peel and dice into 1 cm cubes. Top and tail the Norfolk Green Beans and cut into thirds. Blanche in boiling water for 2 minutes. Remove and refresh in cold water. Remove Salmon from fridge and add 30mls Wild Knight Vodka, re-wrap and place back in fridge. After 10 mins remove and slice very finely. Place in the centre of 4 starter plates. Add Black Pudding, Green Beans, Norfolk Beetroot and drizzle with Crush Foods Cold Pressed Oil + a hint of Maldon Sea Salt.

