PARKLANDS | FOOD FEST

HOT SMOKED SALMON WITH CELERIAC REMOULADE & CRISP BREAD

Serves 6-8





INGREDIENTS

1/2 side skinless salmon (about 600g)

- 1 lime, zested
- 1 lemon, zested
- 1 dried chilli, crumbled
- 3 sprigs each of rosemary, lemon thyme and marjoram, picked & coarsely chopped
- 3 cups woodchips soaked in water for one hour, then drained*

Lemon leaves on branches
Olive oil to brush

Celeriac Remoulade

- 1 small celeriac bulb, peeled and julienned
- 1 Granny Smith apple, julienned

Splash olive oil

Splash sherry vinegar

Juice of half a lemon

2 tbsp good quality aioli
Spray oil

To Serve

Crisp bread, to serve

Dill sprigs and snow pea tendrils, to garnish

METHOD

Rub lemon and lime zest and chopped herbs over salmon. Brush with oil, season to taste and set aside.

Preheat a coal kettle barbecue until coals turn white, and then add woodchips and lemon leaves around coals to smoke.

When smoke appears, place salmon on an oiled rack. Cover and smoke until cooked through (20–25 minutes). Remove from heat and set aside to cool.

Meanwhile, combine the remoulade ingredients in a bowl and season to taste.

When cool enough to handle, coarsely flake and serve with celeriac remoulade and crisp bread.

* TIPS

Smoking woodchips are available from select barbecue-supply shops and specialist online suppliers.

Indirect grilling is cooking away from the heat using the top rack.

It's important to have your coal base well established and glowing before adding woodchips.

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