

Northern *New* *England* Home, Garden, Flower Show

The BALSAMS Grand Resort
Executive Chef, Josh Berry

House Smoked Spring Atlantic Salmon
Sweet pea pancakes, salmon roe, pea shoots,
house made lemon curd

This would be a great first course for a spring dinner or perfect for a light luncheon. The smoky, salty salmon is foiled perfectly by the sweet, tangy lemon curd and the peas are a wonderful reminder of Spring. You could also place a small amount of smoked salmon atop one pancake with a small dollop of the curd for a refreshingly different hors d'oeuvre. A crisp 2008 Matua vineyards, New Zealand Sauvignon Blanc will pair exceptionally well with this dish.

SALMON

1 ½ lb fresh salmon filets
1 C brown sugar
1 C kosher salt

Mix the salt and brown sugar together and completely cover the salmon let marinate for 24 hours

Wash off the salmon and pat dry. Place the salmon inside of a cold smoker and smoke for 5 hours. Another way to cook the salmon would be on a wood fired grill (or gas grill with soaked wood chips and cook until just medium rare.

Remove from heat and let cool.

SWEET PEA PANCAKES

7 oz. green peas
3 ½ oz flour
3 eggs
1 Tbs chopped mint, salt, white pepper, and nutmeg

In a food processor blend the green peas with the flour and eggs. Transfer to mixing bowl and add

the whipped cream, the 8 oz of green peas and mint. Mix well and season with the salt, pepper, and nutmeg. Heat a non-stick pan on medium heat. Add a TBLSP of canola oil and swirl in the pan until the oil covers the whole bottom of the pan. Drop a TBLSP of the pancake mix in the pan (the pancakes should be the size of a silver dollar). Using a small spatula check the bottom of the pancakes. When they are golden brown flip over and cook for only a few seconds more. Remove from the pan and place on a baking tray to cool.

LEMON CURD

7 oz lemon juice
7 oz sugar
3 eggs whole
3 egg yolks
4 1/2 oz butter (room temp)
Zest from one lemon

In a non-reactive saucepan heat the juice and sugar together until the sugar is dissolved. Mix the whole eggs and yolks together. Next temper in the lemon juice-sugar mixture and place in a double boiler on medium high heat. Keep whisking the lemon juice-egg mixture until it becomes very thick and leaves whisk marks. Remove from heat, fold in the butter and zest and cool completely.

Slice the salmon very thin and cover an 8 inch plate with a layer. Place a small amount of the lemon curd off to one side. On the opposite side of the plate; state three small pea pancakes and top with some sweet pea shoots. Garnish plate with salmon roe and peas tossed in olive oil and squeeze of fresh lemon juice.