



WILD TANDOORI SALMON

(recipe courtesy Wolfgang Puck)

Yield: Serves 4 as an appetizer

8 filets wild salmon, 2 ounces each, skinless

1 cup tandoori marinade, (recipe follows)

Tandoori Marinade:

1 teaspoon paprika

1 teaspoon turmeric

1 teaspoon cayenne pepper

1 teaspoon coriander

1 teaspoon cumin

1 teaspoon ground ginger

1 teaspoon ground cardamom

1/4 teaspoon ground nutmeg

1/4 teaspoon ground black pepper

1 teaspoon sea salt



Grind all the ingredients in a spice grinder. Add them to a blender and add the following:

2 cloves garlic

1 tablespoon tamarind paste

3/4 cup honey

3/4 cup plain yogurt

Blend until smooth, and keep refrigerated until ready to use.

Place salmon in marinade, mix and allow to marinate for at least 6 hours.

While the salmon is marinating, make the Cilantro Mint Chutney.

Cilantro Mint Chutney:

1 cup coconut milk

1 tablespoon shredded coconut

Heat the coconut milk and the shredded coconut slightly. Remove from heat. Add to blender and add the following:

3 cloves garlic
4 ounces plain yogurt
1 ounce honey
1/4 teaspoon cayenne
1 tablespoon cumin
1 tablespoon coriander
1 teaspoon fenugreek
1 tablespoon sugar
Salt and pepper to taste

Puree in blender. Allow to cool. Then add the following.

2 cups cilantro leaves
1-1/2 cups mint leaves
1/2 cup lemon juice

Blend until smooth. Keep in refrigerator until ready to use.

While the salmon is marinating, make the Pickled Cucumbers.

Pickled Cucumbers:

4 Japanese cucumbers, peeled and sliced into thin rings
1/2 tablespoon salt
2 tablespoons plain yogurt
1/2 teaspoon chopped dill
1/2 teaspoon caraway seeds, cracked
Salt and pepper to taste
1 tablespoon rice vinegar
1 tablespoon sugar

Put cucumber slices and 1/2 tablespoon salt in bowl and mix together. Allow to sit for 1 hour. Drain.

Mix remaining ingredients in bowl. Add cucumbers. Marinate for a couple of hours before serving.

1/2 cup cilantro mint chutney, (recipe follows)
2 scallions, cut into fine julienne
1 pinch garam masala

Preheat the oven to 400 degrees F.

Cover a baking pan with aluminum foil, and butter or lightly spray with non-stick spray. Place the marinated salmon on the pan and place in the oven.

Cook until medium, basting generously with excess marinade.

Place a small amount of cilantro mint chutney in the center of each plate. Place a small amount of pickled cucumbers in the center of the chutney. Place 2 pieces of cooked salmon on top of the cucumbers. Top each piece of salmon with julienne scallions. Garnish each plate with pinch of garam masala.