



## Plum Cured Salmon, Mandarin-Fennel Slaw and Green Olive

### Plum Cured Salmon

30g sugar  
30g salt  
15g Fresh As Plum Powder  
200g pin boned salmon fillet  
10 Fresh As Mandarin Segments

Combine the sugar and salt with the plum powder and rub into the salmon fillet. Cover in cling film and refrigerate overnight.  
Next day gently remove the mix from the salmon with a paper towel and slice fillet into three or four slices as required.

### Mandarin-Fennel Slaw

5 fresh mandarins, segmented  
100g young fennel bulb  
Olive oil  
Lemon Juice

Place the mandarin segments into a small mixing bowl. Finely shred the fennel bulb and gently toss with the mandarin, olive oil and lemon juice. Season with salt.

### Green Olive Paste

250g green olives, pitted  
2 tbsp Olive oil

Puree the olives with the olive oil until smooth.

### Green Olive Vinaigrette

250g pitted Green olives  
1 tsp sugar  
1 tsp mustard powder  
3 tbsp chardonnay vinegar  
250ml Grapeseed oil

Puree together the olives, sugar, mustard powder and vinegar. Slowly emulsify the grapeseed oil into the mixture and refrigerate.

### To serve

Arrange the salmon over the slaw, place a teaspoon of green olive paste alongside and spoon the vinaigrette over. Garnish with pea shoots and Fresh As Mandarin Segments.

### Serves 6