
WILD SALMON, INDIAN CUCUMBER SALAD

Serves 2



David Hawksworth
Chef / Owner
Hawksworth at
The Rosewood
Georgia Hotel

Ingredients:

2 x fillet of Salmon, skin off, pin bones removed
160g
500 ml olive oil - infused with garlic and thyme - keep at 70°C
¼ cucumber, peeled and cut into batons, salted for 10 mins.
1 lilly bulb,
1 broken into small pieces
6 slices finger chilis
1 radish, sliced thin
1 tbsp chives
eggplant caviar finished with squid ink (optional)
cubed peppercorns
1 tsp peppercorns
1 tsp cumin
½ chili flakes

Yogurt Marinade:

1 L yogurt
500 ml white sesame seed - toasted, crushed
200 g cumin - toasted, crushed
Mix ingredients to combine

Curry Oil:

100 ml grapeseed oil
1 tsp mustard seed, toasted
¼ tsp nigella seed, toasted
¼ tsp fenagreek, toasted
1 pinch cayenne, toasted
1 pinch turmeric, toasted
¼ tsp chili flakes, toasted
¼ tsp coriander seed, toasted
Mix ingredients to combine

Method:

1. Place the fish into the oil for about 10 min, or till desired doneness.
2. Mix the cucumber, radish, lily bulb, chives with the yogurt and season.
3. Spread the eggplant puree across the plate, remove the salmon from the oil and season.
4. Place the salmon on to the middle of the plate and finish with the cucumber salad.

Notes:
