

# Scottish Salmon

*with Hoisin Glaze*





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## INGREDIENTS

- 2 fresh Scottish salmon fillets
- Coarse salt and freshly ground white pepper
- Vegetable oil

### Basic Pak Choi

#### Hoisin Glaze

- 2 tbsp hoisin sauce
  - 1/2 lime, juiced
  - 1 tsp honey
  - 1 small garlic clove, chopped or crushed
  - 1 tbsp fresh coriander, chopped
  - Coarse salt
- (Makes about 1/4 cup)*

#### Coconut and Green Curry Sauce

- 2 tbsp peanut or vegetable oil
  - 1 cup lemongrass, chopped
  - 1/4 cup ginger, chopped
  - Zest of lime
  - 1 tbsp green curry paste
  - 1/2 cup (120ml) dry white wine
  - 1 x 400ml can coconut milk
  - Coarse salt
  - 1 tsp sugar
  - 1-2 tsp fresh lime juice
- (Makes about 1 cup)*

## DIRECTIONS

### Hoisin Glaze

Sweet, spicy and thick, hoisin sauce is often referred to as Chinese barbecue sauce or seafood sauce (though it's made with soybeans). Increase the sweetness by adding honey and thin the sauce with lime juice for a bit of tang.

1. Stir hoisin, lime juice, honey, garlic and coriander together in a small bowl. Season with salt. Set aside.

### Coconut and Green Curry Sauce

This Thai-inspired sauce tastes even better when it's made a day or two ahead. Remember—when cooking with lemongrass, use only the tender inner core of the stalk, and crush it with the back of your knife before chopping.

2. Add coconut milk, season with salt, and bring to a boil. Reduce the heat to low and simmer the sauce until it reduces and thickens enough to coat the back of a spoon, normally about 25 minutes.

3. Strain sauce through a fine sieve, pushing down on the solids. Check for salt, then add sugar and lime juice. The sauce can sit at room temperature for about 1 hour. Or cover and refrigerate; heat gently before serving.

### Grilled Salmon

4. Season fish with salt and white pepper. Coat both sides of fish liberally with oil.

5. Grill for 6 minutes.

### Assembly and Plating

6. Divide pak choi among four dinner plates.

7. Set fish on pak choi, then spoon on the glaze, spreading it over the fish with the back of a spoon.

8. Surround with the sauce and serve while hot.

9. Enjoy!