

Chef Brian Vallipuram's Recipe

Roulade of Salmon and Scallop with Tomato Horseradish Cream Sauce

Ingredients:

8 ozs salmon
2 (size U-10) scallops
2 plum tomatoes – diced
2 tablespoon fresh horse radish – grated
½ onion (medium size) – diced
1 spoon pickled ginger
¼ cup oil
2 tablespoons garlic
1 cup 35% cream
75 ml rice vinegar
Salt and pepper to taste
Mixture of fresh herbs (rosemary, thyme, parsley chopped)

Method:

Slice salmon into four thin pieces and marinate with fresh herbs (thyme and rosemary), a teaspoon of garlic and a teaspoon of oil. Place scallops in the middle of salmon and roll into two rosettes and set aside (to hold together, use bamboo skewers).

- In a small saucepan preheat and add three teaspoon of oil. Sautee onion, garlic and diced tomatoes and stir while cooking for approximately 5 mins.- Add vinegar, cream, and ginger, cover and simmer for 10 minutes on low heat. Remove from heat. Add salt and pepper to taste. Add fresh horseradish.

In a non-stick frying pan, heat pan and add remaining oil. Fry bottom side of salmon rosette for about 2 minutes. Sprinkle with a bit of salt and finish in the oven at 375 for 7-8 minutes. If no oven available, cover the frying pan with a dome cover and add a teaspoon of butter, a touch of water (to prevent from drying and sticking) simmer for 7 minutes.

Assembly: Pour sauce on a warm plate. Place salmon rosette in the middle and serve. ENJOY!

SUGGESTED WINE: A good Chardonnay, Pinot Noir

SUGGESTED SIDE: rice or roasted potatoes or a nice mixed green salad for summer