



## Salmon, Watermelon, Cucumber, Orange

Salmon and Watermelon with Wasabi Cucumbers and Orange and Coriander Macaroni

Recipe by Claudine Leimer, Magdeburger Gastro Konzept GmbH, Magdeburg  
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

### Ingredients:

#### Lachs und Wassermelone

- 300g Lachs
- 300g Wassermelone
- 30ml Balsamico, dunkel
- 20ml Olivenöl
- n. B. Meersalz
- n. B. Pfeffer/Mühle

#### Wasabi cucumbers

- 1 Cucumber
- 10g Wasabi powder
- 80g Creme fraiche
- 1 twig Dill
- Salt
- Ground pepper



#### Orangen-Koriander-Maccharoni

- 250ml Orangensaft
- 1 Bund Koriander
- 20g Zucker
- 6,5g Gellan

#### Decoration: ciabatta chips, dill sprays, wasabi paper

- 10 Thin slices ciabatta bread
- 10 Small dill sprays
- 20g Wasabi powder
- 250ml Stock
- 0.6g Agar
- 2 leaves Gelatine

### Instructions:

Skin the side of fresh salmon and dice the fish finely.  
Dice the watermelon finely. Wash and peel the cucumber, slice lengthways and deseed.





Cut the cucumber into fine Juliennes and season with salt and pepper.  
Stir the wasabi powder into the creme fraiche; chop the dill finely and add; season the creme fraiche to taste and use to marinate the cucumber.  
Slice the ciabatta finely, cut small triangles out of it and dry in the fan-forced oven.  
Bring the wasabi powder, stock and agar to the boil, remove from the heat and add the gelatine. Line GN baking trays with baking paper sprayed with light oil, pour the stock on them and allow to set. Then dry in the fan-forced oven. Squeeze the oranges and bring the juice with the sugar and coriander to the boil, strain and bring to the boil again, this time with Gellan. Pour into a container and allow to set.  
Season the salmon and watermelon dice and fry quickly in hot olive oil; quench with the balsamic vinegar. Shape the orange and coriander jelly into rectangles and roll to form macaroni.  
Arrange strips of cucumber in the Tartelettes, top with the salmon and melon and insert the macaroni. Garnish with the wasabi paper, a ciabatta crisp and a dill spray.

