

## Smoked Salmon Stacks



### Brief Description

A high stacked presentation of smoked salmon and in season salad items

### Chef

Ian Henderson

### About the Chef

Ian is the vinegar and verjus maker at LiraH.

### What I Like

As a chef I like to work with as few ingredients as possible so that each ingredient get a chance to be the "star" of the dish without having the individual flavours of each ingredient lost in the chorus.

### Difficulty

Easy

### Time to Prepare

20 minutes

### Serves

4

### Ingredients

- Smoked Salmon slices
- cucumber
- avocado
- cooked and peeled prawns
- wasabi
- Fresh Asparagus
- mayonaise
- radicchio (optional)
- LiraH Nebbiolo verjus

## Method

Quickly blanch the asparagus and allow to cool in the fridge for several hours.

Into a pan pour about 100mL of nebbiolo verjus and gently boil till it reduces in volume but 2/3 rds. Allow to cool in the fridge for several hours.

Mix a small amount of Wasabi into about 4 tablespoons of mayonaise and set aside.

Using a 10cm diameter ring (try using a pice of PVC pip) as a mould on the serving plate:  
First layer is a thick layer of thinnly cliced cucumber rings then add alternating layers of Avacodo, prawns, radicchio and smoked salmon.

spread a small amount of the wasabi mayonaise on the avocado layer each time.

Drizze Nebbiolo verjus on the salmon layer each time.

Carefully remove the mould and top the dish with the asparagus spears.

Over the whole stack, and onto the plate pour a small amount of the nebbiolo verjus and serve cold with a small dolop of the wasabi mayonaise on the side.

## Variations

for a decadent touch add some Caviar to the top of the stack.

You can alternatively use smoked trout fillets or even sushi style fresh red salmon cut very thinly.

## Chefs Tips

This can be prepared several hours in advance and kept in the fridge till the guests arrive.

