

# recipes



## Cured wild salmon, Cornish crab and mango cocktail with lemon dressing

Chef Dez Turland from [The Royal Duchy](http://www.royalduchy.co.uk) in Falmouth let's us in on his summer seafood favourite.

### Method

1. Rub salt and sugar into salmon. Wrap in clingfilm and leave for 12 hours.
2. Wash, pat dry and place in marinade for minimum of 48 hours.
3. Mix crab meat with mango, chives and lemon juice. Mix all cocktail sauce ingredients together. Whisk olive oil, lemon juice and cider vinegar together and season.
4. To serve slice salmon very thinly, arrange in centre of plate. Place a cutter on top and  $\frac{3}{4}$  fill with crab mix, top with cocktail sauce. Top with leaves tossed in a little lemon vinaigrette and  $\frac{1}{2}$  a quail's egg. Drizzle a little of the dressing over the salmon, serve well chilled with a glass of Chablis.

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### ingredients

- For the salmon: (prepare 48 hours in advance):

- Caster sugar 2tbsp
  
- For the marinade:
  - Olive oil 2tbsp,
  - Basil 1 bunch, chopped
  - Chervil 1 bunch, chopped
  - Lemon grated zest of 1
  - Shallots 4, chopped
  - Garlic 1 clove, chopped
  - Szechwan peppercorns 4
  - Bay leaf 1
  - Star anise 1
  
- For the crab cocktail:
  - Cornish crab white meat 1lb
  - Mango 1, diced
  - Chives 1 bunch, chopped
  - Lemon juice of 1 lemon
  
- For the crab cocktail sauce:
  - Mayonnaise 2 tbsp,
  - Fish stock 1 tsp
  - Tabasco a dash
  - Tomato ketchup 1tsp
  - Worcestershire sauce a dash
  
- Lemon dressing:
  - Olive oil 4 tbsp
  - Lemon juice of 1 lemon
  - Cider vinegar 1 tsp
  - Salt and pepper