



JAPANESE-INSPIRED SALMON AND SHISO SALAD

This Japanese-inspired salad is a delicate dish that balances richness with zingy flavours. Silky smoked salmon meets peppery shiso leaves, soft quail eggs and a citrusy wasabi dressing that brings the heat. Finished with coriander cress and crushed wasabi peas for crunch, it's fresh, elegant and full of contrast.

Prep time 15 minutes | Cook time 3 mins | Serves 4

½ tbsp wasabi paste
1 tbsp soy sauce
1 tbsp sesame oil
1 tbsp rice vinegar
1 tsp sugar
1 small clementine, squeezed
8 shiso leaves
400g Balmoral smoked salmon fillet
8 Clarence Court quails' eggs

To serve:

Coriander cress
Wasabi peas, crushed with a pestle and mortar or chopped

First make the dressing, mix the wasabi paste with the soy, sesame oil, rice vinegar, sugar and clementine juice, taste and adjust to your liking.

Prepare a bowl with iced water.

Bring a pan of water to boil, place all the quails' eggs on a wide slotted spoon and lower all at once into the water, cook for 2 ½ minutes before removing with the slotted spoon and plunging into the bowl of iced water.

Peel the eggs carefully and return to the cold water.

Lay the shiso leaves onto a serving plate, slice the salmon, and add to the leaves, spoon over the dressing, halve the eggs and top each piece of salmon. Top with the coriander cress and scatter with the crushed wasabi peas.



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