



Salmon with Olympia Oysters

Hijiki Seaweed and Ginger-Shiso-Mirin Broth

INGREDIENTS:

1 Tbsp dried Hijiki Seaweed
2 tsp Grapeseed Oil
4 (2 oz) Salmon pieces, skin on
Salt and Pepper
2 Tbsp Butter, divided
½ C Leeks, cut into rings

1 Tbsp Preserved Ginger
1 Tbsp Rice Vinegar
3 Tbsp Mirin
2/3 C Fish Stock
32 Olympia Oysters
½ Tbsp Shiso

DIRECTIONS:

Soak the hijiki seaweed in cold water for 20 minutes. Drain and set aside. In a medium sauté pan, heat the grapeseed oil over medium-high heat. Slit top skin on the salmon; sauté, skin side down, for 1 ½ minutes then turn and cook for 30 seconds. Season with salt and pepper, remove to a warm place. In the same pan, melt 1 tbsp butter, add the leeks and turn heat to medium. Stew leeks for 2 minutes until soft. Add ginger and deglaze with rice vinegar. Add mirin and fish stock, bring to a boil, then remove from heat. Stir in the hijiki seaweed and oysters. Add the shiso, whisk in the remaining tbsp of butter, and season to taste with salt and pepper.



Pair with a
Gewürztraminer
wine.



deep blu at Wyndham Grand
Orlando Resort Bonnet Creek