



*Nautilus*  
ESTATE of MARLBOROUGH



## SEARED MARLBOROUGH SALMON ON PIQUANT GARLIC SKORDILIA, SAUCE VIERGE

### SKORDILIA

500g Potatoes (Agria and King Edwards)  
3-4 cloves of garlic wrapped in foil and baked in the oven  
1 egg yolk, Free Range  
100mls Extra Virgin Olive Oil  
Juice of one lemon  
Marlborough Flaky Salt and Pepper (of course!)

Peel and bring to the boil the potatoes. When cooked drain and pass through a mouli (or sieve) and then cool. When it has cooled to room temperature add yolks, roasted crushed garlic and lemon. Make by hand as a food processor will overwork the potatoes and you will end up with garlic glue. Slowly stir in olive oil until it reaches the correct consistency and season to taste.

### SAUCEVIERGE

4 Marlborough shallots diced  
1t Marlborough Crushed garlic  
1/4 cup white wine vinegar  
1/4 cup white wine  
6 Coriander seeds roasted and crushed  
3T Grape seed oil  
9T extra Virgin Olive Oil to dress  
3 tomatoes, quartered and seeds removed, diced finely concassed  
Chervil to garnish

Sweat shallots and garlic for 5 mins in , add wine and vinegar, coriander and reduce to 2T liquid. Season and cool. Mix in diced tomato concasse and olive oil. In a non stick pan sear the salmon skin side down for two minutes and then turn. To serve place on top of Skordilia, and drizzle Sauce Vierge around the out side and garnish with chervil and optional Salmon Caviar

