Rooftop Honey-Smoked Salmon
Ingredients

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Rooftop Honey-Smoked Salmon

Serves 2

Ingredients

2 170 g wild sockeye salmon fillets
90 mL brown sugar
30 mL kosher salt
½ lemon (zest only)
30 mL rooftop honey
480 mL Apple Wood Chips

Directions

1. Mix the brown sugar, lemon zest and kosher salt together to make a cure for the salmon.
2. Sprinkle over top of the salmon, and let cure for about 1 hour.
3. Soak the wood chips in water and place them into smoker.
4. Hot-smoke the salmon for 14–18 minutes, depending on the thickness of the fillets and the internal temperature of the smoker.
5. The smoker should be about 137°C inside.
6. Glaze the fillets with warmed honey.

Equipment: a smoker
Apple and Potato Parisienne

Apple and Potato Parisienne for the Rooftop Honey Smoked Salmon

**Ingredients**

- 2 Fuji apples
- 1 Yukon Gold potato, cooked and peeled
- 240 mL white wine
- 60 mL sugar
- 240 mL fish stock
- 30 mL unsalted butter

**Directions**

1. Peel one apple and using a melon ball scoop, scoop six balls from the apple and six balls from the cooked and peeled Yukon Gold potato.
2. In a small pan, pour in the white wine and sugar, and bring to a boil. Taste the liquid, and add more sugar if a sweeter taste is preferred.
3. Add the apple Parisienne to the liquid, reduce to a simmer and cook for about 5 minutes or until the apples are soft but not mushy.
4. Season with salt and pepper.
5. In another small pan, heat the fish stock and butter together until boiling, and add the potato Parisienne.
6. Reduce to a simmer, and reheat for about 2 minutes until the potatoes are heated through.
7. Season with salt and pepper.
Tempura Mushrooms

Ingredients

2 fresh morel mushrooms
30 mL Camembert cheese, rind removed
120 mL tempura batter
60 mL all-purpose flour
Vegetable oil for deep-frying

Directions

1. Melt the Camembert cheese in a microwave oven until soft.
2. Place the Camembert into a small piping bag, and pipe into the fresh morels.
3. Place the mushrooms in the fridge to firm up the cheese.
4. When cheese is firm, roll the mushrooms in seasoned flour and dip into the tempura batter.
5. Let the excess batter run off the mushrooms, and in a deep fryer or small pot with a candy thermometer and oil set at 180°C, fry the mushrooms for 2–3 minutes.
6. Season the mushrooms with salt immediately after removing from the hot oil, and keep in a warm place.
**Apple Cream Sauce**

Apple Cream Sauce for the Rooftop Honey Smoked Salmon

**Ingredients**

- ½ clove sliced garlic
- 120 mL small shallots, diced
- 60 mL Calvados brandy
- 240 mL apple cider
- 240 mL heavy cream

**Directions**

1. For the sauce, in a small pot, add the Calvados, garlic and shallots and bring to a boil. Let reduce until the liquid is almost gone, and add the apple cider.

2. Reduce the liquid by three-quarters and add the heavy cream.

3. Reduce until the cream has a sauce consistency, and season with salt and pepper; strain through a fine mesh.