

Honey Chili Glazed Salmon

By: Chef Joseph M. Leonardi, CMC

Yield: 4 portions

Ingredients:

2 tbsp	Sunflower oil
4 each	Salmon mignons (2 oz, ½ inch thick)
1 tbsp	Shallot, small dice
1 tbsp	Garlic, minced
1 tsp	Red fresno, seeded, sliced thin
1 tsp	Ginger, minced
2 oz	White wine
¾ cup	Stock (Fish or vegetable, make sure it's not sweet)
2 tbsp	Leonardi, Chili Honey
1 tsp	Scallions, whites
½ lime	Lime juice

Method of Preparation:

1. Place sunflower oil in a heated sauté pan. Season salmon with salt and pepper and brown on one side. Remove salmon from pan.
2. Add shallots, garlic and fresno pepper to the pan and cook for about a minute or two. Add ginger and continue to cook.
3. Deglaze with white wine and let reduce by half and add stock, honey and the scallion. Cook to incorporate the ingredients and add back the salmon, brown side up. Squeeze lime juice into sauce pan
4. Ladle glaze over the salmon and continue to cook until salmon is cook

NOTES: Serve with coconut tapioca pearls and Mint Fish sauce vinaigrette

Coconut Tapioca Pearls

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Yield: 4 portions

Ingredients:

½ tbsp	EVOO
¼ cup	Onion, diced
¼ cup	Cilantro stems
1 tbsp	Ginger, grated
1 lg clove	Garlic, sliced
¼ tsp	Coriander seeds
¼ tsp	Fennel seeds
¼ cup	White wine
1 can	Coconut milk
½ tsp	Mirin
1 cup	Tapioca, cooked
2 tbsp	Thai basil, chiffonade

Method of Preparation:

1. Heat EVOO in a saucepan and sauté onion, cilantro stems, ginger, garlic, coriander seeds and fennel seeds.
2. Deglaze with white wine, reduce and add coconut milk and mirin. Reduce by $\frac{3}{4}$ to $\frac{1}{2}$.
3. Add cooked tapioca and mix until incorporated
4. Fold in Thai basil

NOTE: take $\frac{3}{4}$ cups of dried tapioca and cook in salted boiling water, that will yield 1 cup cooked

Serve with Honey Chili Glazed Salmon

Mint Fish Sauce Vinaigrette

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Yield: 2 tbsp

Ingredients:

1 tbsp	Fish sauce
1 each	Lime, zest & juice
½ tsp	Fresh ginger, minced
1 tbsp	Raw honey
1 tbsp	Scallion, sliced
1 tbsp	Mint, chiffonade

Method of Preparation:

1. Combine all ingredients together. Spoon over each portion

NOTES: Serve with Honey Chili Glazed Salmon