

FOXWOODS FOOD & WINE FESTIVAL

ADAM SCHOP

SALMON CEVICHE

Serves 4

INGREDIENTS:

3 oz. heavy cream
1 oz. fresh horseradish, grated
12 oz. salmon belly, sliced thinly
Salt, to taste
3 oz. key lime juice
3 oz. red onion, julienned
2 oz. green apple, shaved
2 oz. celery juice
2 branches celery leaves
Minced chives, for garnish

DIRECTIONS:

Heat cream to 200°F. Add horseradish and steep for 20 minutes. Strain and chill. Whisk horseradish cream until soft peaks form and reserve. Mix salmon with salt, lime juice, onion, and apple. Marinate 2 minutes. Add celery juice and celery leaves and marinate for another minute. Toss well and place onto chilled plate. Top with horseradish cream and sprinkle with chives