

FOXWOODS FOOD & WINE FESTIVAL

RAFAEL PALOMINO

CHILEAN SALMON AND POMEGRANATE CEVICHE

Serves 4 (as an appetizer)

INGREDIENTS:

Juice of 2 oranges
Juice of 2 limes
1 ripe mango, peeled, pitted and finely diced
1 cup pomegranate juice
1 cup white wine
1 small shallot, sliced
¼ cup chopped lemongrass
1 14-oz. can coconut milk
4 oz. cream of coconut
2 tsp. Thai curry paste
8 oz. sashimi-grade salmon, cut into ½-inch pieces
1 tsp. toasted coconut

DIRECTIONS:

Combine citrus juices, mango and pomegranate juice in medium bowl. Cover and refrigerate for at least an hour or up to overnight.

In small saucepan over medium heat, combine white wine, shallot and lemongrass and bring to boil. Simmer until almost dry, about 5 minutes. Stir in coconut milk, cream of coconut and Thai curry paste and bring to boil again. Simmer for 15 minutes. Strain and use immediately or cover and refrigerate for up to 1 week.

Fifteen minutes prior to serving, add salmon to mango mixture.

TO SERVE:

Serve in chilled martini glasses drizzled with coconut broth and topped with toasted coconut.