**OCEAN TROUT – BLOOD ORANGE**

 **LECHE DE TIGRE – TOBIKO –**

**60 g ocean trout**

**40 g blood orange leche de tigre**

**10 g pink pomelo**

**20 g olive oil**

**Shiso**

**CURED OCEAN TROUT**

**3 kg salmon filet, skin on, deboned**

**30 g coriander seed**

**300 g salt**

**150 g sugar**

**15 g black pepper**

* Toast the spice and ground them to powder
* Mix spice with salt and sugar and chopped dill
* In a tray lay a bit of curing mix at the bottom
* Place the ocean trout skin side down and rub the rest of the curing mix on top
* Cover and leave in the fridge for 1 hours
* Turn over the salmon and leave it another 1 hour
* After curing, take the ocean trout off and wash it off all curing
* Dry well the ocean trout and reserve in fridge until use

**BLOOD ORANGE LECHE DE TIGRE**

**125 g blood orange juice**

**10 g lime juice**

**15 g lemon juice**

**4 coriander root**

**20 g ginger**

**20 g Olive oil**

**5 g soy sauce**

**40 g bbq chili sauce (see recipe)**