

BEECH OVENS

SELECTED BY THE WORLD'S LEADING HOTELIERS



Beech Ovens Recipe Library

Oven-Roasted Scottish Salmon, Spicy Ratatouille, Olive Ciabatta, Fine Herb Oil

Name of dish:

Oven-Roasted Scottish Salmon, Spicy Ratatouille, Olive Ciabatta, Fine Herb Oil.

Number of portions:

4

*Recipe Courtesy of Chef Grant MacPherson, Scotch Myst.
<http://www.scotchmyst.com>*

Oven-Roasted Scottish Salmon

Scottish Salmon 4 pcs x 6 oz

Olive Ciabatta 4 pcs

Cut triangle shape

For Garnish

Thyme 4 sprigs

Fine Herb Oil

Chive 4 oz

Canola Oil 2 cups

Spicy Ratatouille

Garlic, finely chopped 4 pcs

Onion, small diced 1/2 cup

Green Zucchini, small diced 1 cup

Red Bell Pepper, small diced 1 cup

Green Bell Pepper, small diced 1 cup

Egg Plant, small diced 1 cup

Tomato, small diced 1 cup

Thyme, finely chopped 1 tsp

Olive Oil 1/2 cup

Salt To taste

Black Pepper, cracked To taste

Cayenne Pepper powder 1 tbsp

Method

Oven-Roasted Scottish Salmon

Preheat the oven to 375 degrees F. Season Scottish Salmon with Salt and Pepper. In a pan over medium-high heat, warm oil. Sear Salmon with skin side down and flip. Place it in the oven and roast until salmon is cooked through about 5 minutes.

Spicy Ratatouille

In a pan over medium high heat, warm oil. Add and sauté Egg Plant, Onion, Red and Green bell pepper, Green zucchini, Tomato, garlic and Thyme. Season with Salt and Black pepper.

Fine Herb Oil

Heat the oil to 250 degrees F, fry the chives until crisp retaining green color. Remove and place on a paper towel. Put them in the vita mixer with Canola oil and puree it. Place the Herb oil in the ice bath, let stay for an hour and Strain it.

Presentation

On a plate, place Salmon, Spicy Ratatouille, and crispy Olive Ciabatta. Drizzle Fine herb oil around the Ratatouille and garnish with Thyme.

