



Salmon and Prawn Fillet Mignons

Chef Charlie Brown, "Hamurana Lodge Boutique Hotel Accommodation offers an intimate fine dining experience for both residents and casual diners; our Award-winning restaurant, Le Manoir, showcases Mediterranean cuisine. Using the finest local ingredients from our own garden our chef creates for you a fresh country menu, simple, yet filled with flavour, temptingly tasty."

500g Salmon fillet, skin on (de boned)

4# Tiger prawns

20g Fresh ginger

25g White sandwich bread

5g Fresh coriander

½ # Red chillies

30mls cream

50mls cream

1 # Granny smith apples

1# Fennel bulbs

20gms Baby (micro) watercress

10g Fresh dill

1 T Wine vinegar

3T Orange juice

1/5 tsp Dijon mustard

1T Manuka honey

400mls Olive oil

1 skin salmon and fillet horizontally to create 2 even sheets of salmon. Season and set-aside on glad wrap

2 combine remaining ingredients in a food processor and blend until smooth. Spoon prawn mousse along the middle of each salmon fillet, fold salmon over mousse and roll tightly using glad wrap. Wrap again using foil and twist ends

3 poach in boiling water for 4 minutes then set remove both foil and glad wrap. In a very hot pan apply a splash of oil and sear salmon roll until light golden outside, turning very quickly

4 finely slice both the apple and fennel (julienne), toss together with micro watercress

5 gather dill, vinegar, juice, mustard and honey in a blender and mix on speed 2, pour in olive oil whilst blender is operating. Continue pouring slowly until thick and smooth

To BOOK this Hamurana Dining Experience:

For reservations or inquiries regarding any of the services offered by Hamurana Lodge contact us at : +64 7 332 2222 or by e-mail at lemanoir@hamuranalodge.com