

three streams

*"This particular salmon from **Three Streams** is hot-smoked, so it requires very little or no cooking at all. So, there are two ways to go about it. You can use one portion of hot-smoked Salmon and flake it into the curry. This way you can feed 4 people off one portion. For a more formal dinner, serve a small portion on top of the curry. It looks beautiful and tasted divine. for texture you can place the salmon under the grill to crisp up the skin or use your blow torch".*

serves 2

Ingredients

200 g **Threestreams Hot-smoked Norwegian Salmon**

15 ml **Olyfberg Olive oil**

1 T /15 ml butter

1 - 2 leeks - halved and then cut in small cubes. I used baby leeks and also cut it at an angle for presentation

2 cloves garlic - crushed

a thumb-size piece ginger - grated

15 - 20 ml curry powder (you can use Thai curry paste if you want to have a Thai inspired meal)

1 x 410 g coconut cream

250 g baby stem broccoli

salt and pepper to taste

125 ml bean sprouts

handful fresh coriander

Method

Preheat the oven's grill. Place the salmon on a baking tray with the skin side up. Grill the salmon while you make the curry. Heat the butter and olive oil in a pan and add the leeks. On low heat sauté the leeks until they are soft. Add the ginger and garlic as well as the curry powder. Cook until the garlic is cooked but not burnt. Add the coconut cream and stir through, then add the broccoli and cook for about 4-5 min. The broccoli must still be firm with a little crunch. Taste and add salt and pepper to taste. Divide the curry into two bowls, top with a portion of salmon in each bowl. Lastly add the coriander and bean sprouts. Serve immediately.

PS:

- For the budget version - flake the fish into the curry and serve on hot Jasmin rice, fresh coriander and sprouts.
- You can replace the Threestreams Salmon with **hot-smoked trout**, which is a cheaper option.