

## Crispy skin salmon with avocado mousse on a tomato salsa

Recipe by Chef Jason Ford

- 250g avocado
- 1 tbsp harissa paste
- 1 small lime, juiced
- Salt and pepper to taste
- 2 gelatine leaves
- 150g cream, whipped
  
- 2 x 150g salmon fillets
- 2 tbsp extra virgin olive oil
- sea salt and pepper
  
- 125g tomatoes, diced
- 50g red capsicum, chopped
- 50g red onion, fine dice
- 1 lime, juiced and finely grated rind
- 1 long red chilli, seeded, finely chopped
- 4 sprigs fresh coriander, chopped, plus extra sprigs, to serve



### Method for avocado mousse

1. Purée the avocado in a blender until very smooth.
2. Add harissa paste, lime juice, blend until combined and then season with salt and pepper.
3. Soak gelatine leaves in cold water until softened; drain out water and then gently warm gelatine leaves until it melt.
4. Whisk melted gelatine through avocado mixture, then carefully fold through whipped cream.
5. Refrigerate until set.

### Method for crispy skin salmon

1. Rub salmon fillets with olive oil and season with salt and pepper.
2. Heat a pan to medium heat with a little olive oil.
3. Place salmon in pan skin side down, turn heat down to low, and cook for approximately 5 minutes.
4. Flip salmon over, turn heat up to medium and cook for another 2 minutes.

### Method for tomato salsa

1. Combine tomato, capsicum, lime rind and juice, chilli, chopped coriander and onion in a small bowl. Season.

Serves 6