

COOL CLIMATE CHARDONNAY CONNECTION

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Poached Salmon with Herb Crust – Chef Jason Williams



Ingredients

2 x 600g filleted and trimmed sides of salmon
Cayenne pepper
Salt
1 leaf gelatine
Dill, parsley and tarragon, chopped
About 1½ litres milk and water for poaching

For the Crème Fraîche

200g Crème Fraîche
½ clove of garlic, minced
10g shallots
30ml lemon juice
7g salt
6 drops Tabasco
10g mixed herbs: dill, tarragon, parsley, chopped

To garnish

Chives
20g caviare
Pea sprouts & kale flowers

Method

- Cure the salmon with the cayenne pepper and salt for 45 minutes, then rinse and pat dry.
- Put one side of salmon, skin side down, on a piece of cling film.
- Cut the gelatine into equal strips and place along the salmon, then top with the second side of salmon, skin side up.
- Roll the entire salmon in the chopped herbs then wrap tightly and tie both ends.
- Put in clean muslin and tie at equally spaced intervals with 10 pieces of string.
- Poach, just covered in half milk and half water, for five minutes per kg, turning a half turn at the midway point.
- Remove from the heat and allow to rest in the liquid for a period equal to the cooking time.

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- Add enough ice to cool rapidly, then remove from the liquid and refrigerate overnight.
- To prepare the Crème fraîche, mix it with the garlic, shallots, lemon juice, salt and Tabasco.
- Add the herbs

About Chef Jason Williams

Born and raised in Niagara Falls, Jason Williams was Treadwell's first ever employee. From 2006 to 2013 he led the Treadwell team as Chef de Cuisine and was instrumental in the restaurants incredible success in Port Dalhousie (including en route magazine's top 10 best new restaurants in Canada).

Jason re-joined our team at 2018 from Inn on the Twenty where he was executive chef the past three years. Jason has become one of the industry's biggest advocates of "Farm to Table Cuisine" and supports the many amazing farms and suppliers from around the Niagara region.

Prior to joining Treadwell in 2006 Jason worked with Stephen Treadwell at Queens Landing hotel in Niagara on the Lake, and has travelled abroad to work at the two Michelin star restaurant, Gidleigh Park in Devonshire, England, the Royal Clarence hotel in Exeter and the Trident hotel in Kinsale, Ireland.

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