



# Barbequed Thai Style ‘Huon’ Salmon Fillet with Pickled Green Papaya & Nam Jim Dressing

## ‘Huon’ Salmon Fillet

Peanut oil  
Fresh coriander leaves  
6 x 180-200gram skinless, pin boned “Huon” salmon fillets

## Pickled Green Papaya-

500grams green papaya (Pawpaw)  
1 cup finely julienned ginger  
1 teaspoon black peppercorns  
5 cloves  
1 teaspoon coriander seeds  
Half a cinnamon stick  
Zest of 1 lime  
2 cups castor sugar  
1 and a quarter cups coconut vinegar  
1 and a quarter cups water

## Nam Jim Dressing-

2 cloves garlic  
2 coriander roots  
3 long green chillies  
1 tablespoon light palm sugar  
20ml fish sauce  
40ml fresh lime juice  
3 red shallots, thinly sliced

## Lemongrass and Chilli marinade-

(will marinate approx 10 salmon/ocean trout portions)  
5 stalks lemongrass (all outer leaves removed)  
3 long red chillies  
8 cloves garlic  
4 coriander roots  
3 fresh kaffir lime leaves  
100ml vegetable oil  
1 and a half teaspoons black peppercorns, freshly ground  
25ml fish sauce

To make the lemongrass/chilli marinade, finely chop the lemongrass, garlic, coriander roots and lime leaves. Blend the chopped ingredients in a food processor with the oil. Add the pepper and the fish sauce and blend until the paste is quite fine. Check for taste and adjust if necessary. Using your hands, rub marinade over the “Huon” salmon fillets and leave to marinate overnight.

To make the Nam Jim place the garlic, coriander roots, sea salt into mortar and pestle and pound until well crushed, add chillies and crush lightly, mix in palm sugar, fish sauce, lime juice and shallots.

To make the Pickles halve the pawpaw lengthways and scrape out the seeds. Slice or shred as thinly as possible into 10cm long pieces (julienned). Place all the pickling liquid ingredients in a large saucepan, bring to the boil, stirring constantly to dissolve sugar. Turn down heat and simmer for 15 minutes. Add the pawpaw slices and ginger and cook for about 20-30 minutes until the pawpaw is translucent-do not boil. Remove from heat and cool. Store in glass container in refrigerator. Keeps for 4 weeks (makes 3 cups).

To cook “Huon” salmon fillet lightly season with salt and pepper. Heat a little of the peanut oil in a heavy based or non-stick frying pan over high heat (or BBQ). Sear salmon until the until a good colour is achieved. Reduce heat to moderate, turn salmon and cook for a further 3-5 minutes or until medium rare.

To serve place salmon on plate, top with Nam Jim Dressing, pickled green pawpaw and scatter with fresh coriander sprigs. Serve with a bowl of freshly cooked jasmine rice and steamed bok-choy or...an Asian salad of freshly picked mint, coriander, thai basil, julienne carrot, thinly sliced red onion, red chilli, ground roasted jasmine rice, roasted peanuts and crispy fried red shallot. Dress salad with the Nam Jim dressing also.