

Peat Smoked Atlantic Salmon with Pumpernickel & Horseradish Crème Fraiche



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Atlantic Salmon

Supplier

True North Salmon Company,
a division of Cooke
Aquaculture, NB, NS & NL

Pairing

Devil's Pale Ale

Ingredients

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- 1 Atlantic salmon fillet (4 lbs)
- ½ litre heavy cream
- 100 ml prepared horseradish
- 1 bunch dill
- 1 cup salt
- 1 cup sugar
- 1 gallon water
- Irish peat as needed

Method

1. Bring the water, sugar, and salt to a boil to fully dissolve.
2. Chill completely.
3. Submerge the salmon in the brine for 24 hrs.
4. Put the horseradish in a square of cheesecloth and squeeze out all the moisture.
5. Add all the liquid to the cream and let stand at room temperature for 24 – 36 hrs.
6. The cream will thicken.
7. Drain the crème fraiche in cheesecloth for 3-4 hrs until the desired consistency has been reached.
8. Remove the salmon from the brine and smoke over peat for 6-7 hrs in a hot smoker.
9. Chill the salmon.
10. Quenelle the crème fraiche onto pumpernickel rounds, break up the salmon and place on the crème. Garnish with dill.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.