



BASQUE CHEESECAKE, BROWN SUGAR CURED SALMON, BALSAMIC FIG REDUCTION

Chefs Tips:

Can mix & match your favorite dipping sauces
Can cold/hot smoke, roast poach, grill, or sauté salmon after curing
Can cure longer for deeper flavor; cure for maximum of 24hrs



Ingredients

2 Sweet Street Basque
Cheesecake (Thawed)

High Liner Atlantic Salmon filet, 4
oz thawed

2 oz Bel Brands culinary boursin
cream

1 tbsp kens balsamic fig reduction
sauce

Salmon Cure:

1/4 cup Mortons Kosher Salt

1 tbsp brown sugar

Directions

step 1

Rub salmon with salt and brown sugar, edge to edge and
place in pan.

step 2

Place salmon in refrigerator for minimum (60) minutes.

step 3

Remove salmon from refrigerator and carefully rinse off all
salt and sugar under very cold water.

step 4

Pat salmon dry with paper towels.

step 5

Rub salmon with sovena olive oil.

step 6

In sauté pan over medium high heat, sear top of salmon for
3-5 minutes or until lightly seared.

step 7

Flip salmon and place in 350F oven. Cook for additional (6)
minutes.

step 8

Remove salmon from oven and pan. Allow salmon to cool slightly. Pipe boursin cheese and drizzle plate with balsamic fig reduction.

step 9

Flake salmon into (2) portions.

step 10

Place (1) portion on top of Basque cheesecake

step 11

Pipe boursin cheese and drizzle plate with balsamic fig reduction.

step 12

Serve immediately.