

## STEAM GINGERED SALMON WITH WARM CITRUS SAUCE

Yield: Makes 4 servings

### INGREDIENTS

Canola oil to cook  
2 tablespoons ginger julienned  
1/2 cup sliced scallions  
1 tablespoon fleur de sel  
1 teaspoon coarse ground Szechwan peppercorns  
1/2 teaspoon coarse ground white peppercorns  
4 (3-ounce) pieces of salmon fillet  
4 eight inch rice paper, softened in warm water  
4 red leaf lettuce leaves for steaming  
1/2 tablespoon pink peppercorns, for garnish

### PREPARATION

Set up a steamer. In a sauté pan coated with oil on medium heat, sauté the ginger and scallions until soft, about 2 minutes. Set aside. Wipe out pan and toast the salt and peppercorns until fragrant, about 2 minutes. Grind the peppercorns and salt. Season the fillets on both sides with the salt/peppercorn mixture. Place 1 wrapper on a clean dishtowel. Place a thin layer of the ginger/scallion mixture and top with fillet. Roll bottom towards the middle. Fold in both sides and continue rolling. Finish roll and let rest. The top of the package will be the ginger/scallion mixture. Place packages in a steamer lined with a leafy vegetable. Steam for about 8 to 10 minutes. Ladle citrus sauce on small plates and place salmon on top. Garnish with pink peppercorns.

### WARM CITRUS SAUCE

#### INGREDIENTS

Juice of 1 orange, separated  
Juice of 1 lemon, separated  
Juice of 1 lime, separated  
1 tablespoon clear soy sauce  
1 tablespoon lychee honey  
1/2 tablespoon butter, optional-but highly recommended  
Salt and white pepper

#### PREPARATION

In a non-reactive pan, combine juices and reduce on low heat by 5 percent. Add the segments, soy sauce and honey and heat. Whisk in the butter. Season to taste.

