



The team-building program that really cooks!

Cured Pacific Salmon
rubbed with sesame seeds and palm sugar

Palm sugar*	2 oz.
Shallots, finely chopped	1 tablespoon
Sea salt	1 tablespoon
Sesame seed oil	1 teaspoon
Coriander, finely ground	1 teaspoon
Toasted white sesame seeds	1 teaspoon
Toasted black sesame seeds	1 teaspoon
Coarsely cracked pepper	½ teaspoon
Rice wine	1 oz.
Pacific salmon, filed	1 ½ lbs.

1. Combine all ingredients to make a paste, rub over salmon, tightly wrap, and refrigerate, preferably weighed down with a heavy can.
2. Keep refrigerated for 2-3 days.
3. Thinly slice, and serve with your favorite sauce or garnish

*Palm sugar can be found at Asian or gourmet markets. If not available, use brown sugar mixed with a little molasses.

Recipe courtesy of Executive Chef Barry Fleischmann
Innovative Gourmet
410.363.1317

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Ovations Inc. | www.experiencepeakperformance.com
426 Deacon Brook Circle | Reisterstown, MD 21136 | 410.517.1457

