



HIGH LINER
CULINARY



CHEF'S TIP

Just remember, you only need approximately half the amount of yuzu extract as you do with lemon juice.

Yuzu Garlic Parmesan Salmon Bites

Serves 6

After reading the title of this blog post, you might be wondering, what exactly is yuzu? It's a citrus fruit that looks like a tiny lemon and packs a seriously intense sour lemon flavour! I came across it when researching modern Japanese recipes and immediately went hunting for it in downtown Toronto.

I discovered the fresh fruit is almost impossible to find here in North America, but the juice (or extract) is widely available.

It's an emerging ingredient that has a familiar flavour. Any dish that normally uses lemon juice can be elevated to a higher level by swapping in yuzu extract.

Here's a simple recipe that takes advantage of Yuzu's awesome citrus flavour: Battercrisp

Salmon Bites tossed in a yuzu garlic parmesan sauce. The sauce is incredibly simple and crafted to order. The fact that you're making the sauce in-house and to order is something you should let your customers know! I'm confident you and your guests will love it!

Chef Philman

Ingredients

- 18 pieces Battercrisp Salmon Bites
- 3 tbsp butter
- 3 tbsp 35% cream
- 1 tbsp fresh chopped parsley
- 1 tbsp fresh chopped garlic
- 1 tbsp yuzu extract (or 2 tbsp fresh lemon juice)
- 1 tbsp fresh grated parmesan
- Lemon zest for garnish

Directions

- 1 Deep fry salmon bites according to box directions. Set aside.
- 2 In a sauté pan, sweat garlic using half the butter.
- 3 To pan, add 35% cream, yuzu extract and parsley and bring to a simmer.
- 4 Swirl in remaining butter and transfer sauce to a mixing bowl.
- 5 Toss deep fried salmon bites with sauce. Garnish with grated parmesan and lemon zest and serve.