

## Bistro Brunch

Pan sauté of Maori potatoes, Baked Regal King Salmon rubbed with Zespri Kiwifruit and Manuka Honey, Macadamia nut and Lime Kelp Seasoning, Marlborough Green Shell Mussels in Sauvignon Blanc, Horopito seasoned Spinach, Mussel and Karengo cream sauce

Sauté the kumara in hot canola, season with the pepper freshly ground and the flaky salt.

Rub the salmon with the honey and the kiwifruit puree, sprinkle with the crumb, and bake in the oven at 170 °c for 7-10 minutes.

Remove and cool slightly.

In a suitable pan or pot heat up wine with the butter and heat through the mussels.

Heat the sauce in a small sauce pan.

Place kumara on the plate, place the salmon on top with the 2 mussels to the side, arrange with some herb on the top and spoon around some sauce, and sprinkle with a little tomato.

*Recipe Courtesy of Marc Soper*

### ***For 1 Person:***

50g Salmon fillet, skin off bone out, portioned. Regal King Salmon

4g Liquid Manuka honey. Bees on line

35g (2 each) Mussels, pre coked in shell  
Ωmega™ Mussels

9g Kiwifruit puree Zespri

5g Crumb mix

2.5g Tomato flesh, dice fine

1g Micro herb combo mix, or mixed chervil and chives

1.5g Flaky Marlborough Salt Dominion Salt Ltd

.75g Cracked black pepper

.75 Plain salt

15g Sauce

60g Blanched Kumara, cut small

8g Canola oil

10 ml Sauvignon Blanc Montana Wines

5g Butter, unsalted