

World Gourmet Summit 2006  
Culinary Masterclass  
Singapore Tourism Board, Auditorium

21 April 2006 / 3.00pm to 5.00pm

SPICED SALMON ESCALOPE  
AND TAPENDE IN OLIVE OIL DRESSING

Presented by:  
Masterchef Terje Ness

Serves 4

**Ingredients**

600g salmon fillet, cut into escalope  
Salt and freshly ground black pepper,  
to taste

**Mixed Spices**

2 nellikspiker  
2 tbsp ground cumin seeds  
1 tbsp ground black pepper  
1 tsp ground coriander seeds  
1 tsp ground anise seeds  
1 tsp ground Sichuan peppers

**Tapende**

20g green olives, pitted  
20g yellow raisins  
20g spinach puree  
5g lemon zest  
1 garlic clove, peeled  
10ml white wine  
10ml olive oil

**Olive Oil Dressing**

4 black olives, pitted and chopped  
1 tbsp tomato concasse  
1 tbsp chopped chives  
1 tbsp chopped lemongrass  
1 tbsp chopped shallot  
1 tbsp chopped cucumber  
1 tbsp olive oil  
1 tbsp sherry vinegar



**Recipe Notes:**

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## Method

1. Mix all the spices together in a small bowl. Season the salmon escalope with salt and freshly ground pepper and the mixed spices. Pan-fry the salmon escalope in a hot sauté pan for 1 minute on each side. Keep warm.
2. Place the green olives, yellow raisins, spinach puree, lemon zest and garlic in a food processor. Slowly add in the white wine and olive oil and pulse until a paste is formed. Set aside.
3. Mix all the ingredients for the olive oil dressing in a bowl.
4. Place pan-fried salmon escalope on each serving plate. Add tapenade and drizzle olive oil dressing around the plate.

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