



WINESMITHS X JESSIE SPIBY

GIN CURED FISH WITH KAFFIR LIME
AND CHUNKY HERB SALSA

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SACRIFICE NOTHING.

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PAIR WITH:

**Winesmiths Organic Pinot Grigio and a
beachside picnic with friends**

Pinot Grigio is the perfect summer thirst quencher to serve alongside this light, yet flavour-packed fish dish. The punchy salsa of lime and Kaffir lime leaves along with the other Asian aromatics accentuates the gin notes in the cured fish, and with a good hit of green chilli just begs to be enjoyed on a sunny day. This salsa is a game changer, you'll be adding it to everything. - *Jessie*

SERVES: 4 | TIME: 10 minutes, plus overnight curing time

INGREDIENTS

1/3 cup table salt
1/3 cup caster sugar
1 lime zested
1 lime thinly sliced, using a mandoline if possible (the zested lime is fine to use)
1/2 tsp whole black peppercorns, lightly crushed
1 tsp pink peppercorns
2 tsp coriander seeds
1 tsp juniper berries, lightly crushed (optional)
1/3 cup (80ml) gin, or water
400g Organic fish fillet with skin on, pin-boned. *Jessie's tip: Kingfish, salmon or trout work best.*

CHUNKY LIME LEAF AND HERB SALSA

6 fresh Kaffir lime leaves, stalks removed and very finely chopped
2 tbs lime juice
2 tsp fresh ginger, peeled and very finely chopped
1 small garlic clove, crushed
1 jalapeño, finely minced, remove the seeds for less heat
4 tbs coriander leaves, chopped
3-4 tbs olive oil
Salt

METHOD

Begin the fish one day ahead.

Combine all the ingredients except the fish in a bowl. You should have the texture of wet sand, add a little water if needed. Spread half the spice mixture in a glass or ceramic dish, add fish skin-side down and cover with the remaining spice mixture. Cover and refrigerate overnight. Remove fish from the dish, rinse and pat dry. Keep chilled until ready to serve. This can be done 1-2 days ahead of time, ensuring you rinse off the curing mixture no later than 12 hours.

Prepare the salsa before serving. In a small food processor or powerful blender blitz all the ingredients together except the coriander. Add the coriander once everything is minced, pulse to combine.

To serve, thinly slice the fish. Delicately lay fish out on a plate, drizzle generously with salsa and scatter fresh herbs and lime wedges.

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