

Del Campo: Victor Albisu

Charred Salmon Crudo, rapini, grilled avocado, citrus, aioli

Ingredients:

The aioli can be made ahead of time and the pork rinds can be purchased.

4-6 servings

Ingredients:

3 tablespoons crushed pork rinds

Kosher salt

2 large egg yolks

1 small garlic clove

2 teaspoon finely grated lemon zest

2 tablespoons fresh lemon juice

1/2 cup canola

4 oz broccoli rabe, cut into 1/2-inch pieces

3 teaspoon extra-virgin olive oil

Directions:

For the salmon, make sure all the scales of the fish are removed and grill the entire belly quickly over high heat.

Leave on the grill for 1-2 minutes in order to quickly develop a smoky flavor. Remove and with a sharp knife slice the salmon into thin angled slices.

aioli and reserve. Combine the remaining lemon zest, juice and olive oil.

Heat a cast iron pan over medium high heat and sear the broccoli rabe until charred but crisp, about 2 minutes. Transfer the broccoli rabe to a bowl and toss with 3 teaspoon of olive oil and the remaining 1/2 teaspoon of lemon zest and 1/2 tablespoon of lemon juice, sprinkle with salt. Grill or sear the avocado in a cast iron pan until it is well charred on one side and reserve.

Spoon a little lemon aioli on each of 4 plates and top with the broccoli rabe. Arrange the sliced salmon over the broccoli rabe and drizzle citrus olive oil. Garnish with a slice of grilled avocado and sprinkle each serving with some of the chopped pork rinds.

