

Chef from the Hood Recipes



Chefs:

Yoshinori Kojima

Restaurant:

Latitude, Rohnert Park

Recipe:

Latitude's Fresh Grilled Salmon Salada! & French fried fingerling potato chips.

Ingredients:

4-6 large handfuls of washed, drained mixed lettuces & herbs:

Suggested... baby frise; radicchio & stemmed cilantro
Four 4 ounce filets of fresh wild King salmon (thick cuts)
4 to 6 fingerling potatoes thin-sliced lengthwise on a mandolin
soy oil to deep fry potatoes (about 1" deep in a pan)

Latitude Mustard-Zinfandel vinaigrette dressing:

2 and 1/2 cups extra virgin olive oil
1 cup zinfandel or good red wine vinaigrette (chef Yoshi prefers vinaigrette from Sparrow Lane Winery)
1/4 cup fresh lemon juice
2 and 1/2 cups extra virgin olive oil
1 & 1/2 tablespoons soy sauce (salty, so use to taste)
1 tablespoon whole grain mustard
1/4 cup minced fresh shallots
sea salt & fresh ground black pepper to taste

.. Elements of contrast in taste, temperature and texture
.. come together in Chef Yoshinori Kojima's salads.
.. Though Chef Yoshi usually makes this salad at Latitude
.. with ahi tuna, he suggests using local wild salmon right
.. now, "because it's so beautiful, delicious and the season
.. just opened", (or any firm fleshed fresh fish). Like most
.. great chefs, Yoshi seeks out fresh organic herbs and
.. baby lettuces, and uses whatever is growing locally in
.. any given week. Recipe makes 4 large salads, with extra
.. dressing to use later. Note his tips on making chips!

.. Mix together ingredients for dressing & set aside. Place
.. potato slices in bowl of lukewarm water to remove extra
.. starch, gently place on paper towels to drain. Prepare
.. pan for frying. Season filets with S & P then grill or sear.
.. Heat oil and fry potato slices until golden. Drain on
.. flattened brown bag or paper towels. To plate: Put salad
.. greens in a bowl and toss with a bit of the dressing.
.. (Place extra dressing on table to add to salad as
.. desired.) Divide salad amongst 4 plates. Fan a warm,
.. sliced filet over top of each. Add potato chips. Season to
.. taste. Enjoy!