Grilled Corn and Salmon Salad with Tomatoes

Servings: 4 | Prep: 10 mins. | Cook Time: 35 mins

INGREDIENTS

- 3 TBSP EXTRA-VIRGIN OLIVE OIL
- 2 TBSP WHITE WINE VINEGAR
- ½ TSP BLACK PEPPER
- 1½ TSP KOSHER SALT
- 1 LARGE ORANGE TOMATO, CUT INTO 10 WEDGES
- 2 CUPS HALVED CHERRY TOMATOES
- 4 SKINLESS SALMON FILLETS
- 1 TBSP DIJON MUSTARD
- 3 LARGE EARS FRESH YELLOW CORN
- 3 OZ FRESH BABY SPINACH
- ½ CUP TORN FRESH BASIL
- ¼ CUP CHOPPED FRESH CHIVES

DIRECTIONS

1 Whisk together oil, vinegar, pepper, and 1 teaspoon of salt in a large bowl. Add heirloom and cherry tomatoes, and toss to coat. Let stand 10 minutes.

2 Meanwhile, coat a grill pan with cooking spray; heat over medium-high. Rub salmon evenly with mustard, and

sprinkle with remaining 1/2 teaspoon salt. Place salmon on grill pan, and cook until a thermometer inserted in thickest portion of fish registers 125°F for medium-rare doneness, 9 to 10 minutes, turning once halfway through cook time. Remove salmon from pan.

3 Coat corn with cooking spray. Add to grill pan, and cook over medium-high, turning occasionally, until charred on several sides, about 15 minutes. Remove corn from pan. Cut kernels off cobs, and discard cobs.

4 Add corn, spinach, and basil to tomato mixture in bowl; toss to coat. Break salmon into pieces. Arrange tomato mixture on a large platter. Top with salmon pieces, and sprinkle with chives.

Strawberry Sorbet

Servings: 4 Prep: 10 min. Cook Time: 35 min.

INGREDIENTS

½ CUP CASTER SUGAR
1 TBSP GLUCOSE SYRUP
1 JUICE FROM LEMON
4(250G) STRAWBERRIES,HULLED, PLUS EXTRA TO SERVE
MICRO LEMON BALM TO SERVE

DIRECTIONS

1 Combine the sugar, glucose and 1/2 cup (125ml) water in a saucepan over medium heat, stirring, for 3-4 minutes until the sugar dissolves. Remove the pan from heat and set aside to cool to room temperature. Stir through the lemon juice and 1/2 tsp salt.

2 Wash strawberries and pat dry with paper towel. Place half the strawberries and half the syrup in a blender and blend until smooth. Strain the mixture into a bowl. Repeat

Strawberry Sorbet

with the remaining strawberries and syrup. Cover with plastic wrap and chill for 3 hours.

3 Transfer to an ice cream machine and churn according to the manufacturer's instructions until thick but soft enough to spoon into a container. (Alternatively, pour into a shallow container and freeze for 2 hours or until frozen at edges. Remove from freezer and beat with electric beaters. Return to container and refreeze. Repeat 2 or 3 times.)

4 Transfer to a 2L (8-cup) container and freeze for 4 hours or until firm.

5 Scoop sorbet into serving bowls and serve immediately with extra strawberries and scattered with lemon balm.

Cucumber Vodka Cocktail

INGREDIENTS

1 ENGLISH HOTHOUSE CUCUMBER
4 2-INCH STRIPS LIME ZEST
2 TSP RAW SUGAR
4 LEMON WHEELS, DIVIDED
4 OZ VODKA
1 OZ FRESH LIME JUICE
CLUB SODA (FOR SERVING)

PREPARATION

1 Using a vegetable peeler, shave 4 long, thin ribbons from cucumber; set aside. Cut a 4" piece from remaining cucumber and coarsely chop. Muddle with kaffir lime leaves, sugar, and 2 lemon slices in a cocktail shaker. Add vodka and lime juice and fill shaker with ice. Cover and shake until outside of shaker is frosty, about 20 seconds.

2 Strain into 2 ice-filled Collins glasses. Top off each with club soda. Gently stir to combine; garnish each with 2 reserved cucumber ribbons and remaining lemon slices.