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NEW STYLE SASHIMI SALMON WITH EXTRA VIRGIN OLIVE OIL

> See this recipe on air this SUNDAY at 05:30 P.M. ET.



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*4 (2-ounce) salmon fillets
Fleur de sel, or regular sea salt
Coarsely ground black pepper
2 tablespoons chopped chives
1/4 cup extra-virgin olive oil
1/2 tablespoon finely julienned fresh ginger*

Wrap each piece of salmon loosely in plastic film. Place on a work surface and using a meat pounder or mallet, pound the fish gently to about 1/8-inch thickness.

Unwrap the salmon and transfer each flattened fillet to a serving plate. Season the fish lightly with salt and pepper and sprinkle with the chives.

In a small skillet over high heat, heat the olive oil until very hot, about 5 minutes. Stir in the ginger, remove from the stove, and immediately spoon a bit of the oil over 1 portion of the fish. The fish should sizzle when the oil hits it; if not, return the skillet to the stove, reheat the oil. Spoon 1 tablespoon of the hot oil over each portion and serve at once.

Yield: 4 servings
Prep Time: 5 minutes
Cooking Time: 10 minutes
Difficulty: Easy

From:

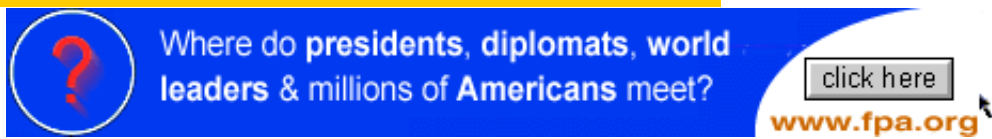
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