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## GUILLAUME BRAHIMI

French-born Guillaume Brahimi is one of Australia's most popular and acclaimed chefs. He trained under Michelin-starred chef Joel Robuchon in Paris before moving to Sydney in the 1990s. In late 2001, Guillaume won the prestigious contract to take over the flagship restaurant at the Sydney Opera House, Bennelong, and, after a refurbishment, opened the spectacular venue in November 2001 as Guillaume at Bennelong. The restaurant went on to win almost every major accolade in Australian food. Guillaume was awarded Vittoria Legend Award for his outstanding long-term contribution to the restaurant industry.

In 2009 Guillaume formed a partnership with Crown Entertainment Complex (Melbourne) and opened Bistro Guillaume. Guillaume has also opened Bistro Guillaume's in Sydney and Perth, and has been appointed culinary ambassador for Crown Sydney.

Guillaume is the host of SBS's food series, Plat du Tour which airs during the coverage of the Tour de France. Guillaume takes viewers on a tour of great French cooking during the 21 recipes that originate from different regions of France and correlate to the different Tour de France stages.

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"I love cold smoked salmon, it is such a crowd pleaser and an old time favourite on my bistro menus. I was very happy to make this dish using salmon from Tasmania. Tasmania produces some of the best salmon in the world." Guillaume.

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# IN-HOUSE SMOKED SALMON WITH DILL CREAM AND TOASTED BRIOCHE

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## INGREDIENTS

Tasmanian Salmon –	Garnish –
1 x side salmon- medium	200 gm crème fraiche
1.5k g fillet	1 bunch dill
1 kg super fine cooking salt	3 lemons
1 kg caster sugar	60 gm baby herbs
1 cups dill	10 ml shallot vinaigrette
beech wood – wood chips	
15 slices brioche (sliced 1.5 cm thick)	

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## TO CURE

In a large bowl mix salt, sugar and dill to create salt mix. Pin bone Tasmanian salmon fillet, trim excess belly fat. Spread 1/3 of salt mix on large flat tray, place salmon on top and cover with remaining salt mix. Wrap and leave to cure in cool room for 36 hours.

Remove salmon from fridge, wash thoroughly under cold water and pat dry with a clean tea towel. Cold smoke Tasmanian salmon fillet. Leave in fridge overnight to infuse. Remove from fridge, thinly slice salmon length ways. Remove blood line, lay slices closely together on board, and cut into rectangles.

Place rectangles of Tasmanian salmon on plate. Cut the lemons into 6 wedges and trim nicely. Mix dill and creme fraiche together and season, then place in piping bag. Lightly dress the herb. Toast brioche, cut in 1/2 in triangles. Pipe crème fraiche over salmon, place on lemon wedge, and place baby herbs on top of the plate. Finish with warm brioche.

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For all recipes visit – [www.trade.tasmanian.com.au](http://www.trade.tasmanian.com.au)  
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