

# Asian salmon tataki, soy caramel, red onions with honey, roasted sesame and panko crumble |

**Recipe for 12 Tapas**

## **Description**

A simply seared salmon, a sweet side to perfectly fit with the roasted sesame.

## **Note**

Never use too much salt or any when using soya sauce in any recipe.

## **Ingredients**

### Salmon tataki

- 360 Gr Salmon filet
- 1 Tbsp Mirin
  
- Butter
- Salt and pepper
- Vegetable oil

### Soya caramel

- 125 Ml Light soy sauce
- 55 Gr Brown sugar
- 30 Ml Molasses
  
- Butter
- Salt and pepper
- Vegetable oil

### Topping

- 200 Gr Red onion
- 3 Tbsp Honey
- 2 Tbsp Sesame seeds
- 4 Tbsp Japanese breadcrumbs (panko)
  
- Butter
- Salt and pepper
- Vegetable oil

## **Preparation**

- Preparation time **40 mins**
- Resting time **30 mins**

### Prep

Roast the sesame seeds in the oven for 4 minutes, let them rest on the counter.

Peel the red onion, mince it, keep it on the counter.

### Salmon tataki

Season with salt and pepper, then brush your salmon with some Mirin.

In a hot oiled pan, sear the salmon on all its surfaces to give it coloration. We want it raw in the center.

Keep the salmon in the fridge until serving it.

### Soya caramel

Bring all the ingredients to a boil in a cooking pot, let simmer for 10 minutes.

### Garnish

Heat up the honey in a pan, add the onions, season with salt and pepper.

Once the onions have softened, off heat, add the sesame seeds.

In a hot pan, sauté the pinko until golden brown.

### Dressing

Cut thin salmon slices. About 3 mm thick.

Start with your onions and roasted seeds.

Gently put your salmon slices on top, add your caramel then the Panko.

**Bon appétit!**