

# Atlantic salmon mi-cuit and spicy asian salad

## Recipe for 12 tapas

### Description

Pieces of Atlantic salmon marinated in an Asian dressing then seared quickly to preserve a pink center and dipped in roasted sesame seeds, served with a spicy asian salad.

### Note

Toasting the sesame seeds, similarly to toasting some nuts, allows to bring out all their aromas.

### Ingredients

#### For the salmon mi-cuit

- 300 Gr Salmon filet skin-off
- 1 Clove(s) Garlic
- 15 Gr Fresh ginger
- 45 Ml Soy sauce
- 15 Ml Rice vinegar
- 25 Gr Sesame seeds
- 25 Gr Black sesame seeds
- 1 Unit(s) Green onion
  
- Vegetable oil
- Salt and pepper

#### For the homemade spicy mayonnaise

- 1 Unit(s) Lime
- 5 Ml Dijon mustard
- 1 Unit(s) Egg yolk
- 200 Ml Vegetable oil
- 5 Ml Chili paste (sriracha)
- 1 Unit(s) Yellow pepper
- 100 Gr Sprouted soybeans
  
- Vegetable oil
- Salt and pepper

### Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

#### General preparation

Cut the salmon in 25 g pieces. Chop the ginger, the garlic. Zest and squeeze the lime.. Slice the green onion finely, diced the pepper and the soy beans. Roast the sesame seeds in the oven for a few minutes.

#### Salmon preparation

Mix the soy sauce, the rice vinegar, the chopped garlic and the ginger. Pour this mix on top of the salmon cubes and let it marinate for 15 minutes. Remove the salmon from the marinade and pat it dry on an absorbent paper. In a non-stick pan with some vegetable oil, sear the salmon cubes very quickly on two sides. Sprinkle them on the salmon pieces on one side only. Finish cooking of the salmon in the oven for two minutes (the center of the salmon cubes should stay rare).

#### Spicy mayonnaise preparation

In a bowl, whisk the egg yolk with the Dijon mustard and dash lime juice and zests. Add in the vegetable oil in a drizzle, while whisking constantly until you get a mayonnaise consistency. Add in the chili paste, the soy beans, the pepper bell and season with salt and pepper.

#### To serve

Place a tea spoon of salad on each and top it with the salmon.

**Bon appétit!**