

MIELE: Salmon in herb crust, spices and lime, asparagus risotto with roasted hazelnuts, shimeji mushrooms with garlic butter

Recipe for 4 persons



Description

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Ingredients

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- 4 Piece(s) Salmon steak
- 1 Unit(s) Lime juice
- 65 Gr Japanese breadcrumbs (panko)
- 4 Pinch(es) Sea salt flakes
- 4 Turn(s) White pepper
- 15 Ml Olive oil
- 50 Gr Butter
- 0.25 Bunch(es) Chives
- 5 Sprig(s) Chopped parsley
- 2 Clove(s) Chopped garlic
- 0.25 Tsp Ground ginger
- 0.25 Tsp Ground fennel seeds

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- 50 Gr Butter
- 50 Gr Grated parmigiano reggiano
- 0.50 Bunch(es) Green asparagus
- 8 Sprig(s) Chives
- 1 Unit(s) Lemon
- 300 Gr Arborio rice
- 1 Unit(s) Onion
- 200 Ml White wine
- 1 Liter(s) Fish stock
- 1 Cello Shimeji mushrooms

Preparation

- Preparation time **45 mins**
- Preheat your **Convection** at **375 F°**

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Bon appétit!