

Niçoise Socca crêpe, salmon gravlax, Parmesan foam, olive oil crostini

Recipe for 4

Description

Socca crêpes, a specialty from south east France, is a thick fresh herb crêpe.

On top, we serve salmon gravlax with a light parmesan foam.

Ingredients

Gravlax

- 250 Gr Salmon filet skin-off
- 110 Gr Coarse salt
- 110 Gr Icing sugar
- 10 Gr Fennel seeds
- 0.50 Bunch(es) Dill
- 75 Ml 3 peppers

Socca

- 125 Gr Chick peas flour
- 250 Ml Water
- 2.50 Tbsp Olive oil
- 12 Sprig(s) Chives
- 5 Sprig(s) Fresh cilantro

Parmesan foam

- 100 Ml 35% whipping cream
- 100 Gr Grated parmesan
- 100 Gr Egg white
- 1 Pinch(es) Xanthan gum

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **113 F°**

Gravlax

Combine the fennel seeds and dill with the salt and sugar.

Place the salmon filet skin down on a baking sheet lined with parchment paper. Drizzle with vodka all over.

Next, sprinkle the salt, sugar and herb mix evenly over top, making sure to cover all of the flesh.

Cover with plastic wrap and transfer to the fridge for 10-12 hours.

Finally, rinse with cold water to remove the salt, sugar and herbs.

Cooking the gravlax

Place the salmon on a grill that is oven proof and preheat your oven to 45°C for 10 minutes at 60% humidity. For an oven without humidity control, place a bowl of hot water at the bottom of the oven.

Socca crepe

In a mixing bowl, place the chick flour and make a well in the center with your fingers.

Gradually pour the water in the center and mix with your fingers as you pour.

Once the water is completely absorbed add the olive oil. Let it rest in the fridge for at least 1 hour.

Next, add the fresh herbs. In a hot skillet with oil or butter, place your ring molds. Pour the crêpe mix in the ring molds to about 5mm thickness.

Once well cooked on the first side, remove the ring mold, flip and finish cooking the other side.

Parmesan foam

First technique:

Place all of the ingredients in a blender and blend. Place the mixture in a vacuum or Ziploc bag and seal. Immerse the bag in 64°C water (you need a thermocirculator) for 30 minutes. Remove the bag, and pass the mixture through a fine mesh sieve. Transfer to your siphon and add maximum 2 cartridges of compressed gas. Serve at room temperature or slightly warm by heating in a steam bath or double boiler.

Second technique:

Once the mixture is blended, transfer to a sauce pot on low heat and continually stir. Bring the mixture to 64°C with the help of a thermometer. Pass the mixture through a fine mesh sieve and then transfer to your siphon. Add a maximum of 2 canisters of compressed gas.

Olive oil crostini

Place the slices of bread on a baking sheet, drizzle with olive oil. Season with fleur de sel and pepper. Bake in the oven for roughly 6 minutes. Make sure not to over cook them. Let them cool before serving.

Plating

On a flat plate, place the crêpe in the center. Garnish with the salmon and then place the crostini to the side. At the last minute, place the parmesan foam on top and to the side. Decorate with fresh herbs or young sprouts.

Bon appétit!