

Salmon cube lacquered with maple syrup, artichoke purée, sesame chips |

Recipe for 12 tapas



Description

A bite full of local flavor accompanied by a smooth and rich purée. You should crack for this bite like the sesame chips will!

Note

It's important that the salmon cubes are of the same thickness, so as to have a consistent cooking time.

Ingredients

The salmon

- 600 Gr Salmon filet
- 50 Ml Maple syrup
- 1 Tsp Pink peppercorns
- 1 Tsp Juniper berries

- Salt and pepper

Artichoke purée

- 300 Gr Artichoke heart
- 100 Ml Olive oil
- 100 Gr Shallot
- 1 Unit(s) Lemon
- 500 Ml Fish stock
- 1 Unit(s) Garlic

- Salt and pepper

Sesame chips

- 4 Tbsp Sesame seeds
- 1 Unit(s) Brick sheets
- 20 Ml Melted butter
- 10 Ml Roasted sesame oil

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**

The salmon

Preparation:

With a mortar and pestle, crush the pink pepper and juniper berries.

In a sauce pot, bring the maple syrup and spice mix to a boil. Let simmer for a minute until it thickens.

Cut the salmon into regular cubes, keeping the skin. Sear the salmon for 2 minutes skin side down and then 30 seconds on the flesh side.

Transfer to a baking sheet, drizzle with the spiced maple syrup and place in the oven 5 minutes before serving. Drizzle a second time with the spiced syrup.

Artichoke purée

Cut the artichoke hearts into medium sized cubes, minced the shallots and crush the garlic.

In a sauce pot with a bit of hot oil. Sweat the shallots and artichoke hearts, add the garlic, fish stock and let cook until the artichokes are cooked through. Strain, making sure to keep the cooking jus in case you may need it.

Blend with olive oil and lemon juice until nice and smooth. Taste and season accordingly.

Sesame chips

Cut the brick pastry into 12 equal points. Combine the melted butter and roasted sesame oil.

On a baking sheet lined with parchment paper, brush the brick pastry points with the butter and sesame mixture and sprinkle generously with sesame seeds.

Cook in the oven for 4-6 minutes or until nice, golden and crispy.

Plating

In the container of your choice, place the artichoke purée on the bottom, place a salmon cube on top and garnish with a sesame chip. Serve immediately.

Bon appétit!