

Salmon lox, grilled asparagus and smoked hollandaise sauce on a bun

Recipe for 4 portions

Description

Note

If the salmon that you buy is thick, you may have to leave it for longer in the salt mixture.

If you don't have time to make homemade salmon gravlax, buy one or substitute with cooked shrimp.

Ingredients

Lox

- 300 Gr Salmon filet
- 80 Gr Coarse salt
- 80 Gr Sugar
- 1 Tbsp Vodka
- 1 Tsp Ground fennel seeds
- 1 Sprig(s) Dill
- 10 Turn(s) Freshly ground black pepper

- Salt and pepper
- Olive oil

Hollandaise

- 2 Unit(s) Egg yolk
- 125 Ml Butter
- 1 Tsp Lemon juice
- 1 Tbsp Water
- 1 Pinch(es) Cayenne pepper

- Salt and pepper
- Olive oil

Garnish

- 4 Slice(s) Brioche bread
- 12 Unit(s) Green asparagus
- 10 Sprig(s) Chives

- Salt and pepper
- Olive oil

Preparation

- Preparation time **60.00 mins**
- Preheat your **barbecue** at **500.00 F°**
- Resting time **600.00 mins**

Preparation

Chop the dill and the chives.

Toast the slices of brioche bread.

Peel the base of your asparagus and grill them on the barbecue with a little olive oil.

In a smoker, smoke the egg yolks for 10 minutes, keeping them on ice.

Let the butter melt very gently at a low temperature. The fat will automatically separate from the whey which will remain at the bottom. Collect only the fat, do not touch the whey.

Gravlax

Mix the chopped dill with the fennel seeds, the salt and the sugar.

Place the salmon skin side at the bottom on a backing tray with a parchment paper, put a good drizzle of vodka all over.

Let it seat in the fridge for 10 to 12 hours.

Rinse the salmon under cold water.

Slice the lox in as thin as possible.

Hollandaise

In a bowl over a bain-marie, whisk the egg yolks with the water. Mix well until the mixture foams. Cook until you get the texture of a ribbon.

Remove the bowl from the bain-marie and gradually add the clarified butter, whisking constantly. If the sauce cools too much while incorporating the butter, put it back on the bain-marie for a few seconds.

Season with salt and pepper then add a squeeze of lemon, serve immediately or keep the sauce warm in a bain-marie.

On the plate

Place the slices of bread at the bottom of your plate, then add the asparagus on top.

Garnish with the salmon slices and drizzle with the sauce.

Finish with a sprinkle of chives and serve.

Bon appétit!