

Salmon two ways: Semi-cooked, crunchy vegetable sticks, white butter fish sauce. Tartare, Yuzu cream, caviar

Recipe for 4 persons

Description

In a bowl, beautiful lightly crispy vegetable sticks. On top sits a piece of semi-cooked salmon, drizzled generously with white butter fish sauce. On the edge of the plate a crispy toast covered generously with salmon tartar and a Yuzu cream, decorated with fresh herbs.

Ingredients

Semi-cooked salmon

- 300 Gr Salmon filet
- 25 Gr Butter
- 30 Ml Olive oil
- 2 Pinch(es) Sea salt flakes
- 3 Turn(s) White pepper

- Salt and pepper

Salmon tartar toast

- 300 Gr Salmon filet
- 125 Ml Plain greek yogurt 0%
- 4 Ml Yuzu juice
- 12 Unit(s) Capers
- 0.50 Unit(s) Country bread
- 20 Ml Olive oil
- 4 Sprig(s) Chives
- 6 Sprig(s) Chervil
- 1 Tsp Masago caviar
- 0.50 Unit(s) Country bread

- Salt and pepper

Vegetable sticks

- 2 Unit(s) Carrot
- 1 Unit(s) Zucchini
- 1 Unit(s) Yellow zucchini
- 2 Knob Butter
- 3 Pinch(es) Sea salt flakes
- 4 Turn(s) White pepper
- 2 Nut(s) Butter

- Salt and pepper

White butter fish sauce

- 250 Ml Fish stock
- 15 Gr Butter
- 50 Ml White wine
- 1 Unit(s) French shallot
- 50 Ml White balsamic vinegar
- 150 Ml 35% cooking cream

- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **350 F°**

Set up

For the half-cooked, cut the salmon in cubes of 75g approximately. For the tartar, cut the salmon in small dices then keep it in the fridge. Chop the capers. Chop the chives. Pick the leaves off the

chervil. Chop the shallots (tartar sauce). Peel the carrots and cut them in sticks (5 cm long / 0.5 cm side). Wash the zucchini and cut them in sticks (5 cm long / 0.5 cm side).

Semi-cooked salmon

In a hot pan, add a knob of butter and a dash of olive oil, gently drop your salmon pieces and sear them only on one side. When nicely colored, transfer them to a baking sheet. When you will be ready to plate, bake for 3 minutes.

Salmon tartar toast

In a bowl, combine the diced salmon, the chopped chives, the olive oil, the chopped capers then mix well. Make sure you balance well the seasoning (salt & pepper) then put it back in the fridge.

For the sauce, mix your Greek yogurt with the Yuzu juice and season with salt and pepper.

For the toast, place the sliced bread on a baking sheet, drizzle them with olive oil and fresh cracked pepper, then roast them in the oven (broil) to give them a nice golden color.

To finish, spread your tartar on the toasts, here and there place nice points of sauce and decorate with fresh herbs.

Vegetable sticks

In a sauce pot, boil water with 10 g of salt per liter of water. Once boiling, put the carrots in the pan for 4 minutes then cool them down in an ice bath, do the same process for the zucchinis but cook them for 2 minutes instead. Before plating sauté the vegetable sticks in a hot fry pan with a knob of butter, season with salt and pepper.

White butter fish sauce

In a saucepan, sweat the shallots with a knob of butter and a pinch of salt for 1 minute. Add the white wine and balsamic vinegar and let reduce by half. Add the 35% cream and 10g of butter then the fish stock. Whisk slowly to a first boil. Check the seasoning and set aside.

Plating

Ideally in a sombrero plate, place your vegetable sticks, then sit the semi-cooked salmon on top, drizzle plenty of white butter sauce on top. On the edge of your plate, place the salmon tartar toast. Finalize the dish by garnishing with a few chervil leaves.

Bon appétit!