

Semi-cooked salmon, roasted onions celery mousseline, white butter fish stock, fresh chives

Recipe for 12 Tapas

Description

In a bowl plate, you will find a nice bed of leek fondue, topped with salmon steamed with star anise, with a creamy smoked fish sauce.

Ingredients

For the leeks fondue

- 0.50 Unit(s) Leek
- 50 Ml White wine
- Butter
- Vegetable oil
- Salt and pepper

For the salmon

- 2 Piece(s) Salmon steak
- 2 Unit(s) Star anise
- Butter
- Vegetable oil
- Salt and pepper

For the beurre blanc

- 75 Gr French shallot
- 1 Tbsp Fish stock
- 125 Ml White balsamic vinegar
- 125 Ml White wine
- 250 Ml 35% cooking cream
- 8 Sprig(s) Chives
- Butter
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four Vapeur** at **212 F°**

For the mise en place

Peel the leeks and cut it in stripes.

Mince the onions thinly. Peel and chop the french shallots.

Cut the butter in small cubes.

Cut the salmon in 3 cm size cubes.

Chop the chives.

For the leeks

Put the leeks on a pierce baking tray, put it in the steam oven on 100C (212F) for 8 minutes. Out of the oven, sweat it in a hot pan with butter for 2-3 minutes, deglaze with the white wine, season it.

For the salmon

Season the salmon and put it on a backing tray, add the star anise.

Put it in the steam oven for 4 to 5 minutes.

For the beurre blanc

Sweat the shallots with the butter, deglaze with the white wine and the white balsamic vinegar, reduce it. Add the cream, bring it to boil add the smoked fish, let it cook for 3 to 4 minutes on medium heat, fix the seasoning.

For the plating

In a bowl plate, put some leeks at the bottom of the plate, put the pieces of salmon on the top, pour the sauce and finish with the chives.

Bon appétit!