

Shrimps stuffed salmon, lemongrass curry, coconut milk jasmine rice.

Recipe for 4 persons



Description

Salmon roll stuffed with a shrimp mousse and served with a cream sauce accompanied with lemongrass and curry, served with jasmine rice with vegetables.

Note

The roulade of salmon with shrimp mousse can be prepared ahead and be frozen.

Ingredients

For the jasmine rice

- 250 Ml Jasmine rice
- 250 Ml Coconut milk
- 250 Ml Water
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red onion
- 6 Sprig(s) Parsley

- Salt and pepper
- Vegetable oil

For the salmon roll

- 4 Unit(s) Salmon steak
- 8 Unit(s) Peeled medium shrimps, tail-on
- 1 Unit(s) Egg white
- 1 Clove(s) Garlic
- 40 Gr Fresh ginger
- 2 Unit(s) Green onion

- Salt and pepper
- Vegetable oil

For the sauce

- 1 Unit(s) Shallot
- 1 Stick(s) Lemongrass
- 5 Ml Curry
- 100 Ml White wine
- 150 Ml 35% cooking cream

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**

- Preheat your **four** at **400 F°**

General preparation

Remove the shrimp tails. Cut yellow pepper into small dice. Chop the shallot and the red onion. Slice the lemongrass finely and crush in a mortar. Chop the parsley. Chop green onion. Separate the white from the yolk of the egg to keep only the white. Rinse and drain the jasmine rice.

Preparation of coconut jasmin rice

In a large saucepan, place the rinsed rice, coconut milk and water. Bring to a boil and cook covered for about 15 minutes. Set aside covered warm. In nonstick skillet very hot, drop a drizzle of vegetable oil and fry the red onion. Add the yellow pepper. Mix. Stir in rice. Season with salt and pepper. Add the chopped parsley. Keep warm.

Salmon roll preparation

Remove the skin and butterfly the salmon lengthwise. Season with salt and pepper and then roll the salmon into a spiral. Place on a baking sheet lined with parchment paper. Place the shrimp in the bowl of a food processor. Add the garlic, ginger and egg white. Mix to obtain a paste. Then add the green onion and season with salt and pepper. Place 2 tablespoons of filling on each roulade of salmon and bake 10 to 12 minutes.

Curry and lemongrass sauce preparation

In nonstick skillet, drizzle with vegetable oil and fry the shallot . Add the curry and lemongrass and stir. Deglaze with white wine and reduce by half. Add cream and mix well. Mix with a hand mixer and pass through a sieve.

To serve

In each plate, place a nice portion of rice. Place the stuffed salmon roll on the rice and finish by drizzling some lemongrass and curry sauce.

Bon appétit!