

# Slow cooked salmon, sauce vierge with hazelnut, linguini with lemon and black olives

**Recipe for 4 persons**

## Description

House method for slow cooking. This recipe is the essence of Italy.

## Note

It is very important to have the correct temperature and cooking time for salmon. It then remains very soft and moist. Hot hazelnuts are drizzled with olive oil to infuse the flavor.

## Ingredients

### For the salmon

- 300 Gr Salmon filet skin-off
- 45 Ml Soy sauce
- 1 Unit(s) Shallot
- 100 Ml Cream 35%
- 60 Ml Olive oil
  
- Salt and pepper

### For the sauce

- 50 Ml Olive oil
- 2 Gr Sea salt flakes
- 3 Gr Freshly ground black pepper
- 6 Unit(s) Hazelnuts
- 1 Unit(s) Tomato
- 10 Sprig(s) Chives
- 2 Sprig(s) Fresh cilantro
- 15 Ml Lemon juice
  
- Salt and pepper

### For the tagliatelles

- 320 Gr Linguine
- 125 Gr Pitted black olives
- 30 Ml Olive oil
- 2 Zest Lemon
  
- Salt and pepper

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **257 F°**

### Preparation for the salmon

In a baking dish, place a portion of olive oil at the bottom and place the pieces of salmon, and drizzle with olive oil. Crack pepper on the salmon, sprinkle with soy sauce, garnish with the chopped shallot and finish by sprinkling 35% cream on top. Cook for roughly 25 minutes.

### Preparation for the sauce

Roast your hazelnuts (chopped or ground) and add the olive oil once you remove from the oven. Cut your tomatoes into small cubes, chop the cilantro and chop the chives. combine all of the ingredients, add olive oil, salt and pepper then finish by adding the lemon juice.

#### Preparation for the linguini

Cook the pasta in boiling salted water for about 7 minutes. Slice the pitted black olives. Drain the pasta and add the olive oil, salt and pepper.

**Bon appétit!**