

# The real salmon Hawaiian burger, creamy sauce and sweet potato chips

## Recipe for 4 portions

### Description

A quick burger recipe with garnish inspired by the flavors of Hawaii.

### Note

In needed, you can pass the salmon in the oven to make sure it's cooked.

### Ingredients

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- 4 Piece(s) Burger bun
- 20 Gr Butter
- 1 Unit(s) Italian tomatoes
- 0.25 Unit(s) Pineapple
- 1 Unit(s) Avocado
- 1 Handful(s) Arugula leaves
- 0.50 Unit(s) Red onion
  
- Salt and pepper
  
- 2 Piece(s) Sweet potatoes
- 2 Liter(s) Vegetable oil
  
- Salt and pepper

#### Salmon

- 400 Gr Salmon filet
- 1 Piece(s) Egg white
- 0.25 Bunch(es) Chives
  
- Salt and pepper

#### Sauce

- 100 Gr Cream cheese
- 10 Ml 35% cooking cream
- 30 Ml Olive oil
- 10 Ml Lime juice
- 3 Gr Smoked paprika
- 0.25 Bunch(es) Coriander
  
- Salt and pepper

### Preparation

- Preparation time **30.00 mins**
- Preheat your **deep frier** at **350.00 F°**

#### Preperation

Wash, then chop the coriander and the chives.

Cut the tomatoes, red onion and pineapple (remove the core using a cookie cutter) into rings.

Peel and slice the avocado, then wash and sort the arugula.

Scrub and peel the sweet potatoes, using a mandolin or vegetable peeler, cut into thin 1mm strips. Reserve in cold water.

## Salmon

Chop the salmon, mix it with the chopped chives, egg white and season with salt and pepper. Arrange the stuffing in cookie cutters then sauté the salmon steaks on both sides. In the same pan, place a knob of butter to color the burger buns on their bases.

## Garnish

Grill the pineapple rings, set aside.  
Fry the sweet potato chips at 350°F, drain and season.

## Sauce

Assemble all the ingredients, mix with a whisk, set aside in the fridge.

## On the plate

Place the sauce on the base of the bun, then the arugula, 3 slices of avocado and 2 slices of tomato. Finish with the salmon steak and the grilled pineapple slice, close then prick with a skewer to hold everything together.

**Bon appétit!**