

Smoked salmon, leek salad with gribiche sauce with Maille gerkins, country bread toast rub with garlic

Recette pour 4 personnes



Description

A nice mix between smoky flavor, freshness and acidity.

L'idée déco

The Maille brand is offering a lot of vinegar choices, so don't have any hesitations switching for another one on this recipe.

Ingrédients

For the smoked salmon

- 8 Slice(s) Smoked salmon
- 4 Slice(s) Country bread
- 1 Unit(s) Garlic

- Olive oil
- Salt and pepper

For the leeks salad

- 2 Unit(s) Leek
 - 1 Unit(s) Egg
 - 15 Ml Maille gherkins
 - 15 Ml Capers
 - 4 Sprig(s) Parsley
 - 30 Ml Maille red wine vinegar
 - 60 Ml Olive oil
 - 1 Unit(s) Red onion
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- Olive oil
 - Salt and pepper

Préparations

Temps de préparation **30 mins**

For the preparations

Cut the leeks in 5 centimeter pieces and minced it in the long way. Cut the slices of bread in half on a diagonal way. Chop the gherkins, the capers and the parsley. Cut the onions finely. Cook the egg in boiling water for 10 minutes. Refresh it and chop it.

For the leeks salad

On a big pot of boiling water, put a steam wood basket and cook the leeks until tender. Mix the vinegar and the olive oil with the parsley, the onions, the egg, the capers and the gherkins, add salt and pepper.

For the plating

Toast the bread in the oven, and rub it lightly with the garlic. On a flat plate, put two slices of smoked salmon, put a bunch of leeks between both, some sauce on the top of the leeks and some dots all around for the decoration, finish it with putting the toast nicely against the leeks.

Bon appétit!