

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

Recette pour 4 personnes

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.

Ingrédients

For the jasmine rice

- 4 Nest Asian style noodles green tea haiku
- 250 Ml Coconut milk haiku
- 250 Ml Water
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red onion
- 6 Sprig(s) Parsley

- Vegetable oil
- Salt and pepper

For the salmon roll

- 4 Unit(s) Salmon steak
- 1 Clove(s) Garlic
- 2 Unit(s) Green onion
- 100 Ml 35% cooking cream
- 4 Tbsp Soy sauce
- 80 Gr Dijon mustard
- 15 Ml Rice vinegar

- Vegetable oil
- Salt and pepper

For the sauce

- 180 Ml Spring onion sauce
- 1 Stick(s) Lemon grass haiku
- 5 Ml Curry
- 150 Ml 35% cooking cream

- Vegetable oil
- Salt and pepper

Préparations

Temps de préparation **30.00 mins**

Préchauffez votre four à 257.00 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 jasmine rice

In a large saucepan, place the rinsed rice, coconut milk HAIKU 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 spring onion sauce 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!