

# Salmon in herb crust, spices and lime, asparagus risotto with roasted hazelnuts, shimeji mushrooms with garlic butter

## Recette pour 4

### Description

Tasty salmon recipe covered with crunchy herbs crust

### Ingrédients

#### Salmon in herb crust

- 4 Piece(s) Salmon steak
- 1 Unit(s) Lime juice
- 65 Gr Japanese breadcrumbs (panko)
- 4 Pinch(es) Fleur de sel
- 4 Turn(s) White pepper
- 15 Ml Olive oil
- 50 Gr Butter
- 0.25 Bunch(es) Chives
- 5 Sprig(s) Chopped parsley
- 2 Clove(s) Chopped garlic
- 0.25 Tsp Ground ginger
- 0.25 Tsp Ground fennel seeds

#### Asparagus risotto

- 50 Gr Butter
- 50 Gr Grated parmigiano reggiano
- 0.50 Bunch(es) Green asparagus
- 8 Sprig(s) Chives
- 1 Unit(s) Lemon
- 300 Gr Arborio rice
- 1 Unit(s) Onion
- 200 Ml White wine
- 1 Liter(s) Fish stock
- 1 Cello Shimeji mushrooms

### Préparations

Temps de préparation **45 mins**

Préchauffez votre four Convection à 375 F°

## Prep

Finely chop the chive. Chop the parsley and the garlic.

Roast the nuts in the oven for 5 minutes, crush them and put aside.

With scissor, cut the Shimeji mushrooms heads. Cook them in a warm pan for 2 min with butter and 1 chopped garlic clove; put aside.

Prepare the fish stock and keep it warm.

Cook the asparagus in boiling water for 2 minutes then dip them in ice water to stop the cooking and fix the colour. Slice them before adding to the risotto.

## Herb crust and salmon

### Herb crust

Put all the ingredients and in mixer, mix until you obtain a paste. Spread 2mm of paste between 2 baking sheets and put in the freezer.

Once the paste is hard, slice some salmon shape pieces to cover your fish.

### Salmon cooking

Season your fish with salt and pepper, cover them with the herbs crust. Put on a baking tray and cook in the oven for about 8 minutes.

## Asparagus Risotto

Heat the oil in a pot on medium-low heat. Add the onion and cook it for a few minutes. Add the rice and cook until it becomes translucent. Deglaze with white wine. Stir to evaporate the wine and add the broth one ladle at the time. Keep on stirring for about 20 minutes until the rice is al dente. Add the asparagus, lemon zests and the mushrooms. Cook for another minute to reheat everything. Remove from heat, add the parmesan cheese, half of the chives and butter. Mix and season to taste.

## Dressing

In a soup plate, put a nice spoon of risotto and sprinkle with roasted nuts.

Put the salmon on top and add some young prouts to garnish.

Finish with a dash of olive oil.

**Bon appétit!**