

Hawaiian mini burger, salmon, avocado, and creamy sauce |

Recipe for 12 tapas

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

Ingredients

- 12 Piece(s) Mini burger
- 2 Unit(s) Italian tomatoes
- 0.25 Unit(s) Pineapple
- 1 Unit(s) Avocado
- 0.50 Unit(s) Lime juice
- 0.50 Unit(s) Red onion
- 0.50 Unit(s) Romaine salad

Salmon

- 400 Gr Salmon filet
- 1 Piece(s) Egg white
- 0.25 Bunch(es) Chives
- 1 Tsp Curry powder
- 30 Gr Japanese breadcrumbs (panko)

Sauce

- 100 Gr Cream cheese
- 10 Ml 35% cooking cream
- 30 Ml Olive oil
- 0.50 Unit(s) Lime juice
- 3 Gr Smoked paprika

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

Preperation

Cut the pineapple into 3 slices and remove the core using a cookie cutter, then cut each slice into 4 pieces to make 12 pieces. Cook the pineapple pieces on a grill or in a frying pan, sprinkle the sesame seeds on top and set aside.

Finely chop the red onion and romaine lettuce and slice the tomatoes into rounds.

Peel and mash the avocado and mix with the lime juice and a pinch of salt.

Cut the bread rolls open if necessary and place them on a baking sheet.

Salmon

Chop the salmon flesh, mix it with the chopped chives, egg white, curry powder, and Panko breadcrumbs, and season with salt and pepper. Divide into 12 portions, shape them, and sauté them

on both sides in a nonstick skillet with a drizzle of vegetable oil. Set aside.
Grill the pineapple pieces on a grill or in a pan, then set aside.

Sauce

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

On the plate

Warm up the bread and finish cooking the salmon steak in the oven.

Spread some sauce on the bottom half, then add a little red onion. Top with some mashed avocado, a slice of tomato, and a few cilantro leaves. Finish with the salmon steak and a slice of grilled pineapple. Close the sandwich and secure with a skewer.

Bon appétit!