

# Parmigiano tile, salmon sashimi with Maille honey mustard and herbs salad

## Recipe for 24 Tapas



### Description

A parmegiano tile, garnish with salmon marinade in soy sauce and Maille honey mustard, topped with parsley, minth and basil salad.

### Note

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

### Ingredients

#### For the tiles

- 120 Gr Parmigiano reggiano
- 240 Gr Salmon filet skin-off
- 0.50 Bunch(es) Mint
- 0.50 Bunch(es) Basil
- 0.25 Bunch(es) Parsley
- 50 Ml Soy sauce
- 15 Ml Lemon juice
- 15 Ml Olive oil
- 0.25 Box(es) Cherry tomatoes
- 100 Ml Honey mustard maille
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**

#### For the preparations

Shred the parmigiano, chop the herbs in big pieces. Cut the cherry tomatoes in 4 pieces. Cut the salmon in half centimetre slices.

### For the tiles

In a bowl, mix the salmon, the soy sauce, the Maille honey mustard and let it seat for 10 minutes. On a baking tray with a parchment paper, put some tea spoons of parmigiano, be careful it shouldn't be tight.

Cook it in the oven until you get your tiles. Let it cool down.

In a bowl, mix the herbs with the oliv oil, the lemon juice, salt and pepper.

### For the plating

On a service tray, put the tiles with a piece of salmon on the top, garnish with the herbs salad and finish with a piece of cherry tomatoes.

**Bon appétit!**