# Salmon fillet with a white miso and maple crust, sesame smashed potatoes, charred leeks and yuzu beurre blanc

**Recipe for 4 persons**

**Description**

A refined dish with Asian-inspired flavors, elegantly balancing richness, freshness, and depth. Roasted just long enough to remain tender and slightly translucent at the center, the salmon is topped with a crisp white miso, maple, and sesame crust that is savory, sweet, and delicately caramelized. It rests on a creamy yet slightly rustic crushed potato mixture flavored with toasted sesame oil and green onions. The leeks, tender at the center and deeply charred, add a delicious smoky note, while the yuzu beurre blanc envelops the dish in a silky, vibrant, and subtly tangy sauce. Spectacular yet beautifully balanced, this is the perfect recipe for creating a restaurant-style experience for your guests at home.

**Note**

To keep the salmon moist and pearly at the center, adjust the cooking time according to the thickness of the portions rather than relying solely on the suggested timing. Remove them from the oven while the centers are still slightly translucent, as the residual heat will continue cooking the fish for a few minutes. If the crust needs more color, place the salmon briefly under the broiler and watch it constantly, since the miso and maple syrup can caramelize very quickly. Season the salmon sparingly with salt, as the miso and soy sauce already contribute significant seasoning.

**Ingredients**

Salmon

- 4 Unit(s) Salmon steak

- Salt and pepper
- Vegetable oil

White miso and maple crust

- 40 Gr Miso
- 25 Ml Maple syrup
- 50 Gr Japanese breadcrumbs (panko)
- 30 Gr Butter
- 10 Ml Soy sauce
- 5 Ml Lime juice
- 1 Tbsp Sesame seeds

- Salt and pepper
- Vegetable oil

Sesame smashed potatoes

- 700 Gr Yukon gold potatoes
- 75 Ml Cream 35%
- 50 Gr Butter
- 10 Ml Roasted sesame oil
- 15 Gr Sesame seeds
- 2 Unit(s) Green onion
- 0 To taste Salt and pepper

Charred leeks

- 2 Unit(s) Leek
- 100 Ml Vegetable stock
- 20 Gr Butter
- 15 Ml Vegetable oil
- 10 Ml Soy sauce

- Salt and pepper
- Vegetable oil

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Yuzu beurre blanc

- 1 Unit(s) French shallot
- 100 Ml White wine
- 25 Ml Yuzu
- 30 Ml Cream 35%
- 150 Gr Butter

- Salt and pepper
- Vegetable oil

**Preparation**

- Preparation time **60 mins**
- Preheat your **oven** at **400 F°**

Mise en place

- Remove the salmon fillets from the refrigerator about 15 minutes before cooking.
- Peel the potatoes and cut them into cubes.
- Halve the leeks lengthwise and wash thoroughly between the layers.
- Finely chop the shallot and green onions.
- Cut the cold butter into small cubes.

White miso and maple crust

In a bowl, combine the white miso, maple syrup, softened butter, soy sauce, and lime juice.

Mix until smooth. Add the panko breadcrumbs and sesame seeds.

Mix gently to maintain a slightly crumbly texture.

Salmon

Place the salmon fillets on a parchment-lined baking sheet. Brush lightly with vegetable oil and season with pepper.

Spread the white miso crust over each fillet and press gently so it adheres.

Bake for 9 to 12 minutes, depending on the thickness of the fillets. If needed, finish under the broiler for 1 minute to brown the crust.

The salmon should remain moist and slightly translucent in the center.

Sesame smashed potatoes

Place the potato cubes in a saucepan of cold salted water.

Bring to a boil and cook for 15 to 18 minutes, until tender.

Drain thoroughly, then return the potatoes to the saucepan for 1 minute to remove excess moisture.

Add the warm cream, butter, and sesame oil. Mash with a potato masher or fork, keeping the texture slightly rustic.

Add the sesame seeds and green onions. Season with salt and pepper and keep warm.

Charred leeks

Place the leek halves in a baking dish, cut side up.

Add the vegetable stock and half the butter. Season with salt and pepper, then cover with aluminum foil.

Bake for 15 to 18 minutes, until the leeks are tender but still hold their shape.

Drain gently.

Heat the vegetable oil in a skillet over high heat. Add the leeks, cut side down.

Sear for 2 to 3 minutes, until deeply browned. Add the remaining butter and soy sauce. Baste until the leeks are glossy and lightly caramelized.

Yuzu beurre blanc

Combine the shallot and white wine in a small saucepan.

Bring to a boil and reduce until about 30 ml of liquid remains.

Add the yuzu juice and cream. Bring to a gentle simmer.

Reduce the heat to low and gradually whisk in the cold butter cubes. Do not let the sauce boil.

Strain the beurre blanc through a fine-mesh sieve, then season with salt and white pepper.

Plating

Spoon a generous portion of sesame-smashed potatoes onto each plate.

Add half a charred leek, then place the roasted salmon fillet on the potatoes.

Spoon the yuzu beurre blanc around the salmon and finish with sesame seeds, green onion slices, and a few microgreens.

## Bon appétit!