

# Salmon glazed with dark beer and maple syrup, julienned vegetables with lemon butter |

Recipe for 4 servings | 12 tapas



## Description

Fillet of Atlantic Salmon oven roasted and coated with a mixture of dark beer, maple syrup, soy sauce and moutarde of Meaux, served on a small julienned carrot, leek, zucchini just fell in butter.

## Note

Cut your vegetables as regular as possible so that they cook more evenly and give your recipe a more aesthetic look.

## Ingredients

### For the glazed salmon

- 500 Gr Salmon filet skin-off
- 90 Ml Brown beer
- 45 Ml Maple syrup
- 30 Ml Soy sauce
- 5 Ml Grainy mustard
- Butter
- Salt and pepper

### For the vegetable juliennes

- 1 Unit(s) Carrot
- 1 Unit(s) Leek
- 1 Unit(s) Zucchini
- 1 Unit(s) Shallot
- 1 Unit(s) Lemon
- 0.50 Bunch(es) Chives
- Butter
- Salt and pepper

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **450 F°**

### General preparation

Adjust your oven on broil mode. Chop the shallots into thin slices. Cut carrots, zucchini and leek into a julienne. Cut the salmon piece into 4 equal portions for a starter or 12 small pieces for tapas. Zest and squeeze the lemon. Chop the chives.

### Beer and maple glazed salmon preparation

In a saucepan, bring beer, maple syrup, soy sauce and mustard to a boil and let it reduce while stirring gently until the mixture gets syrupy. Place the salmon pieces on a baking sheet lined with parchment paper and brush with the glaze. Bake about 6-8 minutes depending on the thickness or until desired degree of doneness is reached.

### Vegetable julienne preparation

In a hot pan with a knob of butter, sweat julienned vegetables with a pinch of salt a few minutes so that it stays al dente. Finish with a dash of lemon juice and half the chives.

### To serve

Place a few julienned vegetables in each plate (or Chinese spoon for tapas). Place a piece of glazed salmon on top. Decorate with the remaining glaze and some chives.

**Bon appétit!**