

Semi-cooked salmon, roasted onions celery mousseline, white butter fish stock, fresh chives |

Recipe for 12 Tapas



Description

In a verrine, you will find a nice celery mousseline with caramelized onions at the bottom a piece of fresh one side cooked salmon, topped with a creamy and fishy sauce.

Ingredients

For the celery mousseline

- 500 Gr Celeriac
- 250 Ml Water
- 250 Ml Milk
- 150 Gr Onion
- 50 Ml 35% cooking cream
- 3 Sprig(s) Tarragon

- Salt and pepper
- Vegetable oil

For the salmon

- 480 Gr Salmon steak
- 25 Ml Canola oil

- Salt and pepper
- Vegetable oil

For the sauce

- 100 Gr French shallot
- 1 Tbsp Fish stock
- 100 Ml White balsamic vinegar
- 100 Ml White wine
- 200 Ml 35% cooking cream
- 8 Sprig(s) Chives

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

For the mise place

Peel and dice the celery root.

Peel and mince the onion, peel and chop the French shallots.

Cut the butter in cubes.

Cut the salmon in 3 cm cubes.

Chop the chives.

For the celery mousseline

In a pan, sear the onions with oil and butter until a nice coloration. Add the celery and cover it with half milk half water, cook it on a low heat until tender, season it.

Pass it through a strainer, put it in the food processor and mix it until smooth, in case, use a little bit of the cooking juice.

Add some butter and season it.

For the salmon

In a non stick pan heat the oil, and put the seasoned salmon cubes, cook it until coloration on one side, remove it on a baking tray with parchment paper and finish in the oven for 3 minutes.

For the sauce

In a pot, sweat the shallots with butter, deglaze with white wine, add the vinegar and let it reduce. Add the cream and the fish fumet and let it cook for a couple of minutes, fix the seasoning.

For the plating

In a nice verrine put some mousseline at the bottom with a pastry bag, put the salmon on the top, some sauce and top it with the chives.

Bon appétit!