Duo of salmon and black garlic mayonnaise



Used Bresc products



Bresc Black garlic puree 325g



Bresc Chopped shallot 1000g

Ingredients

10

- For the salmon tartar
- 1000 g salmon fillet
- salt and pepper to taste
- lime juice

For the garlic mayonnaise

- 250 g Greek-style yoghurt
- 100 g egg white
- 25 g xanthan gum
- 15 dl neutral-flavoured olive oil
- juice of 3 limes
- 50 g Bresc Black garlic puree
- For the sweet-and-sour vegetables
- 20 dl vinegar
- 875 g sugar
- 140 cl water
- 100 g salt
- 10 bay-leaves
- 10 cloves
- 50 g coriander seeds
- 13 Bresc peeled garlic cloves
- For the chutney
- 500 g cucumber brunoise
- 250 g gherkin brunoise
- 50 g Bresc Shallot, chopped
- 125 g gelling sugar
- 3 cl oil
- 30 pieces orange zest
- Other ingredients
- 13 radishes
- 3 white radish
- 25 Nameko

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Preparation method

Cut the salmon fillet into twelve pieces, chop 2 portions into fine tartare and season with salt, pepper and a little lime juice.
Fry the remaining portions of salmon, skin-side down, in a dash of hot oil until semi-cooked, turn, add a knob of butter and leave to rest.
For the mayonnaise, puree all the ingredients in a blender to make a mayonnaise and season to taste if necessary.
Mix the ingredients for the sweet-and-sour vegetables together, bring quickly to the boil, allow to cool immediately and then strain.
Clean all the vegetables, cut into thin slices and pour the sweet-and-sour mixture over them. Allow to marinate for one hour.
For the chutney, gently fry the shallot in a little oil, add the cucumber, gherkins, pieces of zest and gelling sugar and allow to cook for another 5 minutes. Season with salt and pepper and allow to cool.
Serve the lukewarm salmon with a quenelle of tartare on a plate and garnish with a few lines of the mayonnaise, the chutney and the sweet-and-sour vegetables.