

PICKLED SALMON WITH HERB CURDS



USED BRESC PRODUCTS



Bresc Basil puree 450g



Bresc Coriander puree 450g



Bresc Harissa spice mix 450g

INGREDIENTS

10 

- 10 heads little gem
- 8 beets, cooked
- 8 tomatoes
- 3 red onion
- 1250 salmon fillet, with skin
- 750 g yoghurt
- 190 g Bresc harissa
- 100 g sea salt
- 100 g mustard
- 75 g almond flakes
- 65 g brown sugar
- 25 g Bresc coriander puree
- 25 g Bresc basil puree
- 1 bunch parsley
- 1 bunch dill
- 1 bunch tarragon
- olive oil
- salt and pepper

PREPARATION METHOD

Hang the yoghurt in a cloth in a sieve above a basin. Put it in the fridge and allow the moisture to drain out of the yoghurt for two days. Puree the beets with the tomato and harissa with a little salt and pepper and place the salmon in it. Vacuum-seal and marinate for 24 hours. Remove the salmon from the marinade, rinse and pat to dry. Spread the mustard and some of the harissa on the fish. Wash, dry and chop the herbs. Sprinkle $\frac{3}{4}$ of the chopped herbs on the salmon. Vacuum-seal it and put to one side for a night. Heat the barbecue to 175 °C. Stir the basil and coriander puree and the remaining herbs into curds. Season with salt and pepper. Roast the almond flakes in a dry frying pan and add a little salt. Cut the little gem into quarters. Leave a little of the stalk so that they hold together. Grill them for 8 to 10 minutes on the barbecue and sprinkle a little salt and pepper on them. Carve the salmon into neat slices. Plate up the dish with the lettuce, curds and a little extra harissa and almond flakes.