

LA ROSE NOIRE®

SALMON WITH AVOCADO AND TERIYAKI SAUCE CAVIAR

U105.74.1 Mini Basket Basil

Marinated salmon

100g Fresh salmon dices in
cubes 1.5cm
200g Olive oil
50g Soy sauce
40g Wine vinegar
10g Red pepper crushed

Mix all ingredients and let marinate for 2 hours.

Teriyaki sauce caviar

120g Soy sauce
50g Water
30g Lime juice
30g Mirin
30g Honey
5g Fresh ginger grated
5g Agar agar

Mix all ingredients together except agar agar.
Let marinate and then strain.
Add the agar agar and bring to the boil.
Cool down until 75°C and then pour the mixture in a cold sun-
flower oil (4 °C) using a squeeze bottle.

Finish

Diced avocado
Philadelphia cheese
Micro greens

Fill half shell with the Philadelphia cheese, on top place the
avocado and the salmon. On top of salmon and avocado put a
spoon of teriyaki sauce caviar.



Image for U105.74.1 Mini basket basil only. Not recipe shown.