

Asian salmon tataki, soy caramel, red onions with honey, roasted sesame and panko crumble |

Recipe for 12 Tapas

Description

A simply seared salmon, a sweet side to perfectly fit with the roasted sesame.

Note

Never use too much salt or any when using soya sauce in any recipe.

Ingredients

Salmon tataki

- 360 Gr Salmon filet
- 1 Tbsp Mirin
- Butter
- Salt and pepper
- Vegetable oil

Soya caramel

- 125 Ml Light soy sauce
- 55 Gr Brown sugar
- 30 Ml Molasses
- Butter
- Salt and pepper
- Vegetable oil

Topping

- 200 Gr Red onion
- 3 Tbsp Honey
- 2 Tbsp Sesame seeds
- 4 Tbsp Japanese breadcrumbs (panko)
- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **40 mins**
- Resting time **30 mins**

Prep

Roast the sesame seeds in the oven for 4 minutes, let them rest on the counter.

Peel the red onion, mince it, keep it on the counter.

Salmon tataki

Season with salt and pepper, then brush your salmon with some Mirin.

In a hot oiled pan, sear the salmon on all its surfaces to give it coloration. We want it raw in the center.

Keep the salmon in the fridge until serving it.

Soya caramel

Bring all the ingredients to a boil in a cooking pot, let simmer for 10 minutes.

Garnish

Heat up the honey in a pan, add the onions, season with salt and pepper.

Once the onions have softened, off heat, add the sesame seeds.

In a hot pan, sauté the pinko until golden brown.

Dressing

Cut thin salmon slices. About 3 mm thick.

Start with your onions and roasted seeds.

Gently put your salmon slices on top, add your caramel then the Panko.

Bon appétit!