

# Fresh salmon and shrimp nuggets, Dijon mustard Choron style mayonnaise

Recipe for 4 persons



## Description

Fresh salmon and shrimp nuggets, coming with a nice mayo with tomatoes dices et tarragon.

## Ingredients

### For the nuggets

- 1 Unit(s) Salmon steak
- 24 Unit(s) Peeled medium shrimps
- 1 Unit(s) Shallot
- 6 Sprig(s) Chives
- 1 Unit(s) Garlic
- 3 Unit(s) Egg
- 100 Gr Flour
- 100 Gr Japanese breadcrumbs (panko)
- 50 Ml Cream 35%
  
- Salt and pepper

### For the mayonnaise

- 1 Unit(s) Egg
- 15 Ml Dijon mustard
- 200 Ml Vegetable oil
- 2 Unit(s) Italian tomatoes
- 4 Sprig(s) Tarragon
- 8 Sprig(s) Fresh cilantro
  
- Salt and pepper

## Preparation

- Preparation time **45 mins**

### For the preparations

Remove the skin from the salmon, cut it in cubes, remove the tail of the shrimp and cut it in pieces. Cut the shallots finely, chop the chive and the garlic. Empty the tomatoes and dice them, chop the tarragon. Remove the leaves of the coriander.

### For the nuggets

In the cutter, put the salmon, the shrimps, the garlic, the shallots and one egg, reduce it in a thick purée, smoothing it with the cream but gently, the dough should stay thick to make balls out of it. Add the chive with a spatula in the dough. In a bowl, whisk two eggs, do 24 balls with the dough, roll it in the flour, in the egg and in the panko. Deep fry it until they get golden brown.

### For the mayonnaise

In a bowl, mix the egg yolk and mix it with the mustard, add the oil gently by whisking constantly, until you get the mayo. Add the tomatoes dice, the tarragon, season it.

### For the plating

On a Chinese spoon, put a little bit of mayo, the nuggets on the top and finish with a leaf of cilantro.

**Bon appétit!**