

Salmon, thyme and chorizo, roasted garlic mashed potatoes, caramelized bacon, walnut and pine nuts sauce

Recipe for 4

Description

Note

This recipe can be adapted to other types of proteins, but you must change the temperature and cooking time.

Ingredients

Slow cooked chicken breast

- 4 Unit(s) Salmon filet
- 5 Gr Sea salt flakes
- 10 Gr Freshly ground black pepper
- 1 Unit(s) Thermocirculateur

Mashed potatoes

- 500 Gr Baby potatoes
- 50 Gr Butter
- 1 Head(s) Garlic

Sauce

- 200 Gr Cherry tomatoes
- 1 Unit(s) French shallot
- 25 Gr Pine nuts
- 20 Gr Capers
- 3 Sprig(s) Coriander
- 30 Ml White balsamic vinegar
- 200 Ml Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **425 F°**

Set up

Yukon Gold mashed potatoes

Mix the roasted garlic with the cream and butter and heat the whole mix then blend everything with a hand blender. Place the potatoes pieces in a saucepan and cover with cold water. Bring to a boil and cook over medium heat for 25 minutes. Drain the water and mash with a potato masher. Add the garlic cream in mashed potatoes and season with salt and pepper. Using a hot pan, cook the bacon until browned then drain the excess of grease on a sheet of paper towels then mix with mashed potatoes.

Sauce

Using a baking sheet Roast the pine nuts in the oven for 4 minutes and roast the hazelnuts in the oven 6 minutes, let them cool down then crush them. Mix all the ingredients for the sauce. Season with salt and pepper

Plating

Bon appétit!