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## Ingredients

Ingredients for 4 guests

### Salmon Mi-Cuit (sous vide):

4 pieces (150 g each) Salmon Filets, without skin or bones  
300 ml Lime-Basil infused Oil  
Salt and Black pepper

### Lime-Basil infused Oil (sous vide):

300 ml Extra virgin olive oil  
10 leaves Fresh Basil  
1 Tbsp. Lime zest  
1 Tsp. Ginger

### Carrot- Curry-Coconut Puré (sous vide):

500 g Carrots, 1 cm width rounds  
200 ml Coconut Milk  
1 Tbsp. Madras curry powder  
1 Tsp. Salt

### Baby Carrots (sous vide):

2 cups Baby carrots, peeled  
1 Tbsp. Butter  
Salt and Black pepper

### Eggs (sous vide):

2 cups Fresh Rocket Leaves  
4 Eggs  
Carrot Chips  
Lime juice

## Preparation

### Salmon Mi-Cuit (sous vide):

Season the salmon with salt and pepper and reserve it for 10 min to absorb the salt. Pat dry the salmon. Vacuum pack in a bag with the infused Oil. Cook sous vide in **fusionchef** water bath at 50 °C for 30 minutes. Cooking at this really low temperature we can achieve a very delicate texture in the fish, impossible to make with other cooking methods. Remove delicately from the bag and brown in hot Teflon pan only on the skin side. As we are using a high risk Temperature below 65 °C this product has to be served immediately and under no circumstance must it be preserved.

### Lime-Basil infused Oil (sous vide):

Vacuum pack all the ingredients in a bag. Infuse in **fusionchef** water bath at 70 °C for 60 minutes. Cool quickly in ice water and store in a refrigerator at 4 °C for up to 1 month after processing. The product is Pasteurized due to the cooking time and temperature.

### Carrot- Curry-Coconut Puré (sous vide):

Vacuum pack all the ingredients in a bag. Cook sous vide in **fusionchef** water bath at 95 °C for 1,5 hours. Remove from the bag and mix fine with a hand blender.

### Baby Carrots (sous vide):

Vacuum pack all the ingredients in a bag. Cook sous vide in **fusionchef** water bath at 85 °C for 60 minutes. Brown in hot pan on all sides, 5 mins approx.

### Eggs (sous vide):

Place the eggs delicately in the **fusionchef** water bath and cook sous vide for 2,5 hours at 63 °C. Peel them delicately with a small knife. As we are using a high risk Temperature below 65 °C this product has to be served immediately and under no circumstance must it be preserved.

This recipe was kindly provided by Ricardo Maffeo.