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Ingredients

For 4 people

4 x 100 g Salmon Fillet

1 Large Eggplant (or 3 nasu eggplant)
150 ml Olive Oil
3 Shallot, peeled & finely chopped
3 cloves Garlic, peeled & finely chopped
3 Egg
75 ml White Wine
1 Lemon
1 Tomato, peeled, seeded & diced into little cubes
100 g White Button Mushroom, peeled & diced into little cubes
1 punnet Micro Cress

Preparation

Salmon (sous vide):

Wrap salmon in cling film. Cook sous vide in hot **fusionchef** sous vide water bath at 48 °C until salmon reaches 38 °C in the centre.

Eggplant Caviar:

Cut eggplant lengthwise into two halves. Drizzle half of the olive oil onto the eggplant. Bake at 180 °C for 15 minutes. Remove eggplant from oven. Scoop out the flesh from the eggplant. Blend the eggplant flesh with 2/3 of garlic and shallot. Season to taste with salt and pepper.

Salsa:

Bring the remaining olive oil to boil. Pour the boiling oil on the remaining shallot and garlic. Add tomato and mushroom to obtain a salsa. Set the salsa aside and allow a few minutes for the flavor to infuse. Strain off the oil and reserve the oil for the hollandaise.

Hollandaise Sauce:

Separate egg yolks from white. Place egg yolks in a small whisking bowl. Add white wine and whisk on top of a saucepan of boiling water. Once the egg mixture is cooked, add olive oil from salsa, lemon zest and lemon juice. Season to taste with salt and pepper.

Assembly:

Remove salmon from cling film and trim the edges. Spoon eggplant caviar onto the plate. Top the eggplant caviar with salmon. Drizzle the hollandaise sauce and salsa. Garnish with micro cress.

This recipe was generously provided by Emmanuel Stroobant. Image: © Ildi / Fotolia.com