

Sous vide salmon fillet with ricotta cannoli

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Cooking time: Salmon: 15



Ingredients

For 6 people:

Salmon (sous vide):

6 x 150 g salmon fillets
1 small twig rosemary
30 g black sesame

Sauce:

1 large bunch basil
30 g pine nuts
Extra virgin olive oil
Salt and pepper

Cannoli:

100 g flour
100 g chickpea flour
10 g bicarbonate
2 eggs
300 g sheep ricotta
1 lemon
Oil for frying
Salt and pepper

Preparation

Salmon (sous vide):

Remove the bones from the salmon fillets, place them in a vacuum bag with oil and rosemary, seal and submerge them in your **fusionchef** sous vide water bath to cook sous vide at 56 °C for 15 minutes. Remove the fish from the vacuum bag and sprinkle with the sesame.

Cannoli:

Work the two flours together with the bicarbonate and eggs to form a smooth and uniform dough, wrap in cling film and leave to rest for at least an hour. Roll out the dough to a thickness of 2 mm, cut into disks of around 10 cm in diameter, wrap around the cannoli tubes, fry in oil and drain on paper towels.

Beat the ricotta until creamy, add the grated lemon peel, season with salt and pepper. Fill the cannoli with the creamed ricotta.

Sauce:

Mix the basil with the pine nuts, salt, pepper and oil.

Arrange the salmon fillets on serving dishes and finish with the cannoli and basil sauce.