

SCOTTISH SMOKED SALMON FILLET IN POTATO CRUST BY TONY GUILLOUX



Ingredients
(For 4 people)

Preparation:



- 320 g Scottish centre-cut smoked salmon fillet
- 60 g Aquitaine caviar
- 300 g firm potatoes
- 70 g potato flakes
- 50 g clarified butter
- 200 g leeks + 2 miniature leeks
- 2x 100 g white onion
- 200 g 35 % fat cream
- 40 g butter
- 2 sheets of gelatin
- 10 g dried blue pea flowers
- Salmon eggs
- Salt and pepper
- 250 g artichoke cooking water
- 100 g carrots
- 10 cl whole milk
- 10 cl 35% fat cream
- 1 whole egg + 1 white +1 yolk
- 1 pinch ground coriander
- Zest of one lemon
- Aromatic bouquet
- Borage flowers
- Potato chips
- Dill
- Chervil

Thickened leek cream: in a stock pot, gently cook the minced leek and onion in butter. Season with salt and pepper and moisten with the thick cream. Simmer for approximately 20 minutes.

Blend with a blender and pass through a fine sieve.

Add the rehydrated and drained sheets of gelatin and the dried blue pea flowers. Allow to infuse to obtain a pretty colour, and pass the mixture through a cheesecloth sieve. Chill to reserve, and when the cream is very cold, beat it to thicken it.

Peel and wash the miniature leeks. Slice them on the bias and blanch them in salted boiling water. Chill them in iced water to keep them crunchy.

To prepare and cook the salmon: cut the salmon into thick pieces of 40 g each.

Peel, wash and cut the potatoes into cylinders of 4 cm of diameter using a cookie cutter.

Using a mandoline, finely slice the potatoes and coat each slice with the potato flakes. Line them up in rows on a plate covered with plastic film and cover with another sheet of plastic film. Cook for 1 minute in the microwave and reserve.

Brush each piece of salmon with egg white and stick the potato bands to the back of the salmon. In a non-stick pan, heat the butter and brown the salmon pieces, potato sides down.

Reserve at room temperature.

Royale of artichoke: dice the onions and carrots. Sauté the artichokes in a cooking pot with a dash of olive oil and the diced onions and carrots. Add the aromatic bouquet. Moistened with water and simmer, covered, for approximately 20 minutes.

Remove the artichoke pieces, blend the cooking stock with a blender, and pass it through a cheesecloth sieve.

Leave to cool and add the milk, cream, eggs and seasoning.

Pour approximately 10 cl of this mixture into each of four Martini-style glasses, cover individually with plastic film, and cook in a steam oven at 80°C for 10 minutes. Chill to reserve.

To finish and serve: Arrange a fine layer of Aquitaine caviar on the royale of artichoke and pipe out the thickened leek and blue pea flower cream to form a pretty dome.

Place the mini leek segments on picks and garnish with a few salmon eggs.

Finish with the decorative garnish.

Stand the glass on a flat plate and arrange two slices of smoked salmon on the side.

