

Smoked marinated salmon tartar, butter air and chili crunch

By Eva De Gil Nicolas

Salmon marinade

Ingredients:

- **500g.** Greek yogurt
- **5g.** **Ahumal – smoke powder Ingridíssimo (ref.100090)**
- **1** Cucumber (only skin)
- **40ml.** Lime juice
- **10g.** Pickled grain mustard
- **2g.** Grated ginger

Process:

Gather and mix all the ingredients with rods and reserve.

Cured salmon

Ingredients:

- **1kg.** Salt
- **1kg.** Sugar
- **100g.** Nori seaweed powder
- **1** Salmon fillet of 4-5kg without skin

Process:

1. Mix the salt, sugar and nori seaweed powder with a whisk.
2. Cover the salmon on all sides with the mixture and let it cure for 2 hours.

Noisette butter air

Ingredients:

- **300g.** Noisette butter
- **3g.** **Lecithin Ingredíssimo (ref.608710)**

Process:

1. Heat the Noisette butter to 50°C and add the Lecithin. Raise the temperature to 60°C and reserve.
2. Aerate with a mixer or fish tank aerator at the time of service at a temperature of 40-50°C.

Crispy chili fibers

Ingredients:

- **1 paq.** Phyllo pasta
- **200g.** Clarified butter
- **100ml.** Pasteurized liquid egg yolk
- **20g.** **Chili Fibers Ingredíssimo (ref.608651)**
- **10g.** **Trisol - Dextrin Ingredíssimo (ref.656712)**

Process:

1. Put a layer of clarified butter, add a sheet of filo pastry, spread with the egg yolk, add the Chili Fibers and sift the Dextrin with a sieve to form a thin layer.
2. Add another thin layer of egg yolk and cover with another layer of filo pastry. Put a parchment paper on top and pass a roller to remove the remaining air.
3. Punch or cut to desired shape once cool.
4. Bake at 155°C for 10-15 minutes. It is important to bake between trays so that it does not swell and separate the layers.