Golden White Treasure: Asparagus and Salmon with Seaweed & Green Herbs Sauce

Ingredients

10

- 10 white asparagus spears
- 600 g raw salmon
- 250 g salmon mousse
- 150 g Hollandaise sauce
- 150 g Bresc Seaweed & Green Herbs sauce
- 40 g herring roe or 20 g caviar
- 1 punnet of Venne Cress

Preparation method

Bring a pot of lightly salted water to the boil and cook the white asparagus until al dente. Drain and allow to cool briefly. Then cut the asparagus chinoise and slice two pieces of approximately 4 cm, one of which includes the tip.
Check the salmon fillet for pin bones and remove the skin. Cut the salmon into neat, evenly sized cubes of about 3–4 cm.
Heat a grill pan or barbecue and lightly brush the salmon cubes with oil if desired. Grill the salmon on one side until a nice crosshatch pattern forms.
Mix the Hollandaise sauce with the Seaweed & Green Herbs sauce until smooth. Take an elegant cocktail glass and start with a layer of salmon mousse at the bottom. Add the chinoise-cut asparagus, reserving the tip. Place two grilled salmon cubes on top. Spoon the sauce between the cubes over the asparagus. Finish with herring roe or caviar and garnish with Venne Cress.

Used Bresc products

Bresc Seaweed & Green herbs sauce 1000g

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000