Grilled salmon with basil paste and sauce Antiboise



Ingredients

4

- For the pasta
- 300 g Italian flour
- 3 eggs
- 20 g Bresc Basil puree
- 4 salmon fillets
- olive oil
- 18 g Parmesan cheese, grated
- 50 g tomato crisp
- salt and pepper
- For the sauce Antiboise
- 100 g Bresc Shallot chopped
- 5 g Bresc Garlic puree
- 1 dl white wine vinegar
- 3 dl white wine
- 4 g Bresc Erbe Italiano
- 200 g Bresc Pomodori marinati
- 2 dl olive oil
- 10 g Bresc Basil puree

Used Bresc products



Bresc Basil puree 450g



Bresc Chopped shallot 1000g



Bresc Erbe Italiano 450g



Bresc Garlic puree 1000g



Bresc Pomodori marinati 1000g

Preparation method

Preheat the oven to 170°C.
Make an elastic dough with the eggs, basil, flour and a pinch of salt. For the sauce Antiboise, fry the shallots and the garlic, then add the wine and the wine vinegar, then add the erbe Italiano and reduce it until a third of the liquid remains. Add the olive oil, tomato and the basil puree and season the sauce Antiboise with salt and pepper.
Fetch the dough and roll out thin sheets with it using all the settings on the pasta machine up to, and including seven, and allow the sheets to dry a little. Cut it into tagliatelle.
Grill the salmon fillets briefly and put them in a dish. Cover the fillets with the tomato crisp. Cook the pasta al dente, drain and season with a little olive oil, salt and pepper.
Cook the coated fillets in the oven for 4 to 6 minutes. Serve the fillets beside the pasta and drizzle the dressing around it.

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