

# Champagne Etienne Lefevre

## Marinated Sashimi salmon with sugar and aromatics sauces

For 8/10 people

Difficulty level : medium

Preparation time : 20 min

Marinade : 9-12 h

### Ingredients :

1 salmon (1,2 – 2 kg)

2 kg coarse salt (white)

1 kg granulated sugar (special for jam)

### For sauce :

fluid cream, some dill blades, and coriander, 1 lemon or a lime, ginger, honey, soy sauce, wasabi, sesame grain, pepper

### PREPARATION :

Ask to your fishmonger **2 salmon filets**, keep the skin. You need a tweezers, to bone the fishes.

- First, in a soup plate, mix **salt** and **pepper**. Put **one filet** in a big serving dish, and baste on, a half of the mixing of **salt and pepper**; After put the **second filet** on, and baste with **the rest of sauce**.
- Cover the serving dish with cling film and let to marinade it in the fridge during 9 - 12h.
- Rinse filets delicately and dry them.
- Secondly, with the help of a salmon knife or with a sharp knife take off the skin of fillets and cut up into cubes.
- Finally, serve them very fresh, with different sauce type.

Cream sauce : make chantilly with cream fluid. Put on it in a few little bowls. Add some dill blade or coriander chopped, or a piece of lemon peel, or ginger grated, or honey and pepper.

Soy sauce : some teaspoons of soy sauce, with wasabi and sprinkle sesame grains. Mix all them and put on little bowls.

