



Mmmmmh!

Green asparagus, white tarama, fennel

Ingredients

- | | |
|--|--------------------------------------|
| White Tarama | - 2 tbsp smoked olive oil |
| - 250 g smoked halibut or haddock | - salt and pepper |
| - 1 slice dry sandwich bread without crust | Asparagus |
| - 10 cl Milk | - 18 green asparagus spears |
| - 1 Lemon juice | - 1 fennel |
| - 5 cl Andalusian olive oil | - Zest and juice of 2 lemons |
| - 50g heavy cream | - 2 tablespoons Andalusian olive oil |
| - 50g Cottage cheese | - 1 bunch spring onions |
| - 1 tsp Espelette pepper | - 1 bunch dill |
| Ricotta whipped cream | - Ibiza flower of salt |
| - 300 g ricotta cheese | - Timut pepper |

Persons: 10

Cooking time: 60 min.

Preparation time: 20 min.

Specific equipment

Japanese mandolin

Instructions

White Tarama

- Mince smoked fish.
- Soak bread in milk for 10 min. Blend, then add lemon juice.
- Gradually whisk in the oil, then add the smoked fish, cream and Cottage cheese .
- Pour the tarama into a bowl and chill in the fridge (2 h if possible).

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Whipped Ricotta

- In a medium bowl, combine the ricotta and olive oil. Blend for about 1 minute to obtain a smooth, silky texture.

Asparagus

- Peel the ends of the asparagus, steam for 2 minutes (they should remain crisp), remove from the heat, drizzle with oil and refresh for 30 minutes in the freezer.

- Finely bevel the spring onions with a knife and crush the Timut pepper with a mortar and pestle.

- Finely slice all the fennel with a mandolin, season with olive oil, lemon zest and juice, salt and pepper, and add half the sliced onions.

- Presentation: Tarama / pinch of pimento / asparagus / fennel salad / olive oil drizzle / fleur de sel / timut pepper / spring onions and dill.

Chef's tip: For this recipe, you can choose between tarama or whipped ricotta for a 100% vegan menu.

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