



Salmon bavarese

NIBBLEDISH CONTRIBUTOR

Ingredients

Sponge cake:

- 1/4 cup all-purpose flour
- 1/4 cup potato starch
- 2 large eggs, room temperature
- 2 tablespoons of sugar
- 1/3 cup shelled unsalted pistachios, finely chopped
- 1 teaspoon of baking powder

Salmon mousse;

- 300 gr of salmon
- 300 ml of milk
- 300 ml of whipped cream
- 1 teaspoon of gelatin
- 2 tablespoons of water
- pinch of salt
- pinch white pepper
- 1/2 teaspoon of nutmeg

Garnish:

- dill, chopped finely
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- black sesame
 - lemon, cut in wedges

Instructions

1. Whip whites till they form firm foam. Add sugar bit by bit, continue whipping. Add yolks, whip well.
2. In separate bowl, sift flours and baking powder.
3. Add flours and pistachio to egg foam, bit by bit and mix gently.
4. Bake 10 minutes in preheated oven, in 180 C degrees.
5. Meanwhile, cook salmon in milk about 5 minutes.
6. Blend well and cool down.
7. Mix gelatin with 2 tablespoons of water.
8. Add to blended fish, mix well. Sprinkle with salt, pepper and nutmeg. Add whipped cream, mix gently.
9. Keep in fridge about 1 hour.
10. When the mousse is almost set, pour it over pistachio sponge cake (in round baking tray, so that the mousse won't leak out).
11. Cool in fridge overnight.
12. Serve garnished with black sesame, dill and lemon.