Salmon tataki with wasabi mayonnaise



Consejo del chef

Arrange the mayonnaise on the base of the plate, place the tataki cut in half on top and decorate with diced tomato, sesame, and mint leaves to taste.

Raciones para 2

- ❏ Fresh salmon loins
- ❏ **80 ml** Soy sauce
- ❏ **1** Teaspoon agave syrup
- ❏ **1,5** Limes
- ❏ Ginger
- ❏ Egg
- ❏ **1/2** Lemon
- ❏ Salt
- ❏ **110 ml** Sunflower oil
- ❏ **1** Teaspoon of wasabi
- ❏ Diced tomatoes
- ❏ Sesame
- ❏ Fresh mint

1. For the salmon tataki: prepare the salmon marinade by mixing the soy with the agave syrup, lime juice and grated ginger.
2. Pour the mixture over the salmon cubes in a high serving dish and leave to rest for 30 minutes. In the meantime, preheat the SteakMaster oven with the Tataki function, place the cubes on the grill, and cook for the set time.
3. For the wasabi mayonnaise: place the egg, lemon juice, salt, wasabi and a little oil in a mixing bowl. Start whisking and when it begins to emulsify, gradually add the remaining oil until it is completely whipped. Serve in a sauce dish.
4.

Chef's Notes

https://cookinglovers.teka.com/en/receta/tataki-de-salmon-con-mayonesa-de-wasabi/