



© Emmanuel Nguyen Ngoc

NESPRESSO | ATELIER

Thibault Sombardier

GRAVLAX SALMON, GRAND CRU FORTISSIO LUNGO* AND WHITE CHOCOLATE CREAM, POTATO CRISPS – 10 PEOPLE

Salmon

- 1 salmon of 6 kg
- 3 oranges
- 3 limes
- 3 lemons
- 2 kg of coarse salt
- 2 kg of sugar
- 5 x 40 ml of Fortissio Lungo

Mix salt, sugar, coffee and grated lemons. Cover salmon fillets with the mix. Marinate 10 hours. Slice salmon and marinate again in olive oil for 1 hour at 38°C.

Sauce

- 200 g of white chocolate
- 3 x 40 ml of Fortissio Lungo
- 100 g of heavy cream
- 5 g of whisky
- 6 g of salt
- 3 g of ground freshly cardamome

Warm heavy cream and pour on the rest of ingredients. Let cool.

Crisps

Thinly slice potatoes and fry in oil, 120°C.

* Equivalence Nespresso Business Solutions: Grand Cru Lungo Forte