

Classic Cuisine Served The Modern Way

By Chef Hervé Laurent

The goal of my recipes will be to provide you with the why and how to prepare different dishes. These are the same explanations provided to my students at SCARTS.

Classic Cuisine Served The Modern Way!

The Why?

Food and Design is a big trend and popular. The presentation of the plate below is called "disorganized order." The decoration looks messy but it takes lots of attention and details to balance colors and flavors. It gives guests the possibility to taste everything separately.

The presentation of the plate is important, but more than that, is the food pairing. Marinated salmon tastes sweet and salty, with a dash of spices. Asparagus is bitter, the sauce will give a sweet acidity (Balsamic vinegar) and strong flavor (mustard).

To finish, use sweet carrots, light strong tarragon and sweet rose petals. The balance will be achieved with a combination of sweet, salty, bitter, sour and light spicy.



Scandinavian Marinated Salmon, Asparagus, Balsamic Sauce

Prepared by Chef Hervé Laurent

Wild Norwegian salmon 2 pounds
**Whole spices like coriander seeds,
cloves and juniper berries 20g**
Sea salt 30g
Sugar 30g
Fresh dill 1 bunch
Dijon mustard 1 teaspoon
Balsamic vinegar 1 soup spoon
Sesame seed oil 2 soup spoons
Carrot 1
Fresh tarragon 1 bunch
Rose petals

Method

Crush the spices.
Buy the salmon skin out and bones out.
Prepare the mixture of spices, salt and sugar – marinate the salmon 2 days, turning the salmon every 12 hours (8 am – 8 pm).
The last day, add the finely sliced dill.
Cut the salmon in nice cubes.
Finish the presentation of the plate according to the picture (the asparagus will be served raw, to emphasize the bitterness and the freshness of the vegetable – the carrot will also be served raw).