



Salmon tatin with orange, asparagus and rosemary



Main dish



25 min.



4



INGREDIENTS:

- 4 slices of puff pastry, 12 by 12 cm
- 400 gr or 14 oz fresh salmon fillet
- 20 mini asparagus cooked al dente
- 1 cup Andalusian Pickled Oranges BELBERRY
- Black pepper from the mill
- Fresh rosemary

PREPARATION:

- Preheat the oven to 190°C.
- Reduce the orange brine by 1/2 and divide between 4 cast iron pans. Reheat and divide the orange segments, rosemary leaves, asparagus and salmon slices between them. Arrange the puff pastry on top and press the edges inwards.
- Bake 15 min in your oven.

PRESENTATION:

- Unmould and arrange the warm salmon-orange tatin, finish with some black pepper.