

Basil Crepes with Salmon and Lime Mayonnaise

40–60 Min

Ingredients 2 Portions

= Kotányi Produkte

For the mayonnaise

300 g	Salmon fillet
200 ml	Milk
60 g	Flour
1	Egg
1	Handful of arugula
25 ml	Vegetable oil and a little oil for the pan
2 tbsp.	Basil, Crushed
0.5 tsp.	Sea Salt, Coarse
1 pinch	Pepper Black, Ground

For the mayonnaise

1	Egg
1 Stk.	Lime
200 ml	Vegetable oil
1 tbsp.	Mustard
1 pinch	Sea Salt, Coarse

To serve

	Basil, fresh
	Herb oil
	Shoots

Preparation

1. Finely blend the arugula, basil and milk and strain into a bowl. Stir in the egg and vegetable oil. Mix the flour and salt in a mixing bowl and gradually whisk in the milk mixture until a smooth dough forms. Cover and leave to rest.
2. To make the mayonnaise: Whisk the egg. Mix the juice of a lime with the egg, oil, mustard and salt until they form a mayonnaise. Chill the mayonnaise.
3. Cut the salmon fillet into strips 1 cm thick. Heat the oil in a pan and fry the salmon, ensuring it is still slightly translucent on the inside.
4. Meanwhile, heat a skillet and coat with the oil. Pour 60–80 ml of the mixture evenly into the skillet and cook for 1–2 minutes. Turn and cook for around 30 more seconds until done. Repeat this process to make more crêpes.
5. Place the crêpes on plates, arrange the salmon on top, fold and drizzle with the mayonnaise.
6. Season with Kotányi Salt and Kotányi Pepper from the mill to taste.
7. Serve with fresh basil, herb oil and shoots.