



Salmon with a crust of smoked salmon and Horseradish on Chardonnay Cream Sauce

Ingredients for salmon (serves 4)

4 salmon filets (wild salmon or organic salmon)
40 g butter (at room temperature)
Lemon juice
Cayenne Pepper
1 tablespoon of grated horseradish
30 g smoked salmon
100 g fresh grated white bread without crust
Salt, pepper, olive oil

For the sauce

120 ml fish stock (or bouillon cube)
50 ml Chardonnay
20 ml Vermouth
150 ml thick cream
Salt, pepper, lemon juice

Preheat the oven to 200° C (top heat). Stir the butter with a mixer until its soft and creamy, then add all the other ingredients (except the salmon filets) and continue mixing.

Place the salmon filets on baking paper on a baking tray and cover each one of them with the farce of smoked salmon and horseradish and put them in the oven. The fish will be cooked in about 7 minutes only! The farce on top of the salmon should be slightly brown. If it's not, put briefly under the grill.

Just before you place the fish in the oven, put the fish stock along with the white wine and the vermouth into a saucepan and boil down over high heat. Add the cream and let it boil again, until the sauce looks nice and creamy.

Serve the salmon and the sauce with briefly in butter sauteed spinach, basmati rice and a lively Champagne Extra Brut "blanc de blancs" (100% Chardonnay).

