

Blanche de Chambly salmon, leek compote, sautéed pepper medley

Recipe for 4 persons

Description

Sweet and salty salmon served on a nest of rich leek compote and a lovely pepper medley.

Note

Cooking times will always vary depending on the size of products you are cooking and the heat of the oven or stove when you start cooking your products.

Ingredients

Blanche de chambly salmon

- 4 Unit(s) Salmon steak
- 1 Unit(s) French shallot
- 150 Ml Blanche de chambly beer
- 50 Ml Soy sauce
- 50 Ml 35% cooking cream
- 50 Gr Maple syrup
- 40 Gr Maille grain mustard
- 25 Ml Olive oil

- Salt and pepper

Leek compote

- 4 Unit(s) Leek
- 75 Gr Butter
- 200 Ml Blanche de chambly beer
- 1 Unit(s) French shallot
- 3 Sprig(s) Thyme

- Salt and pepper

Sautéed pepper medley

- 50 Gr Butter
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red pepper
- 1 Unit(s) Green pepper
- 1 Unit(s) Lemon
- 3 Unit(s) Green onion

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **260 F°**

Preparation

Finely dice the shallots.

Slice the green onions diagonally.

Clean and slice the leeks.

Remove the thyme from its branches.

Zest and juice the lemon.

Dice the peppers into fine cubes (brunoise).

Blanche de Chambly salmon

Mix the mustard, soy sauce, olive oil, maple syrup and cream.

Place the salmon in an ovenproof pot. Pour the premixes liquids on top as well as the beer, french shallots and a pinch of ground pepper. Cook at 260°F for approximately 25 minutes, or until the salmon is cooked through.

Leek compote

In a small sauce pot with a thread of olive oil and a bit of butter, add the shallots, leeks, thyme a pinch of salt and cover with beer. Cook on low heat for approximately 30 minutes or until the leeks are tender. Taste and season accordingly.

Sautéed pepper medley

In a large frying pan on high heat, add butter and wait for it to bubble. Then add the medley of peppers and sauté them for a few minutes. Make sure not to overcook, as peppers are much better with a little crispness to them still. Finish by adding the lemon juice and zest as well as the green onions. Taste and season accordingly.

Plating

Place a nest of the leeks preparation in the center of the plate. Deposit a piece of the salmon on top of the leeks and generously ladle some of the salmon's cooking jus on top. Sporadically place the pepper medley on the plate to make it pretty.

Bon appétit!