

# Fresh salmon and mixed vegetables, cooked instantly with a saffron cream.

## Recipe for 24 Tapas

### Description

Mixed vegetables cooked in butter, topped with a piece of raw salmon, cooked with a hot saffron cream.

### Ingredients

#### For the verrine

- 360 Gr Salmon filet skin-off
- 1 Unit(s) Zucchini
- 1 Unit(s) Carrot
- 1 Unit(s) Leek
- 150 Ml White wine
- 200 Ml Cream 35%
- 5 Ml Saffron
- 2 Unit(s) Shallot
- 6 Sprig(s) Chives
- 50 Gr Butter
  
- Salt and pepper
- Butter

### Preparation

- Preparation time **45 mins**

#### For the preparations

Peel the carrots and cut them in 5 centimeters long sticks, repeat this process for the leeks as well as the zucchinis. Cut all the vegetable sticks into cubes. Cut the salmon in pieces roughly 2cm cubed. Finely chop the shallots and the chives.

#### For the vegetables

In a large skillet on high heat, add a bit of butter. Cook the vegetables until they are soft but retain a small amount of crunch. Season to taste.

#### For the salmon

In a sauce pan, sweat the shallots then deglaze with the white wine, add the saffron and reduce it by 3/4. Add the cream and let it cook on medium heat for 4 to 6 minutes. Season to taste.

#### For the plating

In 24 verrines, put a table spoon of vegetables, place the salmon on top and finally pour the hot

saffron cream over top. Garnish with chives.

**Bon appétit!**