

Salmon skewers, white wine slow-cooked leeks, saffron dressing

Recipe for 4 persons



Description

Cubes of fresh Atlantic salmon on a skewer pan seared and presented on a chopped leek fondue with white wine sauce accompanied by a saffron vinaigrette.

Note

Use a sauvignon blanc for the leeks. You will get a great mix of buttery and acidic notes.

Ingredients

For the white wine slow-cooked leeks

- 3 Unit(s) Leek
- 150 Ml White wine
- 1 Unit(s) Shallot
- 2 Sprig(s) Thyme

- Salt and pepper
- Butter
- Vegetable oil

For the salmon skewers

- 4 Unit(s) Salmon steak

- Salt and pepper
- Butter
- Vegetable oil

For the saffron dressing

- 1 Pinch(es) Saffron
- 60 Ml Olive oil
- 30 Ml White balsamic vinegar
- 15 Ml Dijon mustard

- Salt and pepper
- Butter
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut the salmon into cubes of 3 cm. Slice the leek. Chop the shallot. Chop the thyme leaves.

Leek fondue preparation

In a pan, drizzle some olive oil, place a large knob of butter and sweat the leeks and shallots for 5 minutes over high heat. Reduce heat and add the white wine and thyme. Simmer until the liquid evaporates. Add a knob of butter and season with salt and pepper.

Salmon skewers preparation

Skewer the salmon cubes on bamboo skewers. Season with salt and pepper and oil them. Sear in a nonstick skillet on each side for 1 minute. You can also sear your skewers on 2 sides only and finish cooking in oven for 2 minutes.

Saffron dressing preparation

Heat half the olive oil with the saffron, then pour on the remaining olive oil. Mix the white balsamic vinegar, mustard, salt and pepper in a small bowl, then gradually add the infused oil in a drizzle.

To serve

Place the leek fondue in the center of your plate using a ring mold then place the salmon skewer on top. Drizzle with the saffron dressing.

Bon appétit!