

Potato Crusted Alaska Salmon with Beurre Blanc



Preparation Time: 0 minutes

Cook Time: 25 minutes

Servings: 4

Ingredients:

BEURRE BLANC SAUCE:

2-1/2 Tablespoons finely minced shallots

5 whole black peppercorns

1 bay leaf

3 Tablespoons fresh lemon juice

2/3 cup white wine

8 oz. unsalted butter, softened, cut into small cubes

1/3 cup heavy cream

POTATO CRUSTED SALMON:

2 Alaska Grown russet potatoes, peeled

2 to 3 Tablespoons fresh lemon juice (about one lemon)

4 Tablespoons unsalted butter, melted

Salt and Fresh ground black pepper, to taste

4 wild Alaska salmon fillets (6 oz. each), about 3/4 inch thick overall

2 teaspoons unsalted butter

1 Tablespoon canola or olive oil

Description:

BUERRE BLANC:

In a medium saucepan, combine shallots, peppercorns, bay leaf, lemon juice and wine. Cook over medium-high heat until reduced to about 1/3 cup. Whisk in cream and boil for about 1 minute. Reduce heat to low, and slowly whisk in butter, 1 cube at a time, only adding the next cube when the previous one has been fully incorporated. Remove from heat if butter is melting too fast. When all butter is incorporated, strain the mixture through a fine sieve.

POTATO CRUSTED SALMON:

Using a mandolin on the thinnest setting or a good grater, run potatoes lengthwise creating long julienne (strips) pieces. Place in a colander and rinse potatoes under warm running water for 2 to 3 minutes; drain. Add lemon juice, melted butter, salt and pepper to potatoes and mix well. Let stand five minutes and drain excess liquid.

Lightly season salmon fillets with salt and pepper. Divide potato mixture evenly and spread/press on top of each fillet, about 1/8-inch thick across the whole piece.

Add butter and oil to a large pan and melt over medium-high heat. Add salmon, potato side down, and cook until crust is golden brown, about 6 to 8 minutes. Gently flip fillets over and cook about 1 to 2 minutes more, or until just cooked through. To serve, place a large spoonful of Beurre Blanc Sauce onto 4 plates and top each with salmon.

Recipe by Chef Frank Eagle, Lavelle's Bistro, Fairbanks, AK