

Roast Wild Salmon and Wok Fried Greens served with a Light Hollandaise Sauce

Ingredients

4 portions of salmon fillet
Green vegetables in season
(broad beans, courgettes,
spinach, asparagus and
fine beans) - enough for
4 portions, sliced and diced
2 oz of salted butter,
3 egg yolks
8 oz of unsalted butter,
2 fluid oz of tarragon vinegar

Preparation

Whisk the egg yolks together with the tarragon vinegar over a bain marie until fluffy and stiff. Melt the unsalted butter and gradually pour into the egg mixture. Melt the salted butter and gently fry the vegetables until crunchy (be careful not to overcook). Roast the salmon skin side down in hot oven, until medium. Remove from the oven and allow to rest. Arrange on a plate and serve.



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