

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Salmon and Potatoes en Aromatic Papillote

BY CHEF MARTY SLAVIN

Ingredients

20 oz. of salmon fillets
11 oz. red potatoes
1 fennel bulb
Dill
Zest of 1 lemon
1 egg yolk
Mustard
White vermouth
Peanut oil
Extra virgin olive oil
Salt and pepper to taste

Directions

Preheat oven to 450°F.

Boil the potatoes for 30 minutes, drain, let them cool, then slice into thick rounds around ¼" thick. Remove the skin from the salmon and remove any pin bones. Arrange the potato slices on a large sheet of parchment papers and place the salmon on top of the potatoes. Season with salt, pepper and splash of vermouth, a drizzle of olive oil and grated lemon zest. Seal the parchment paper above the fish and bake in the oven for 15 minutes.

Trim and thinly slice the fennel, then immerse the slices in cold water for about 10 minutes so that they curl and become crunchy. Drain the fennel and season with olive oil, salt and pepper.

Prepare a mayonnaise by whisking the egg yolk with a heaping spoon of mustard, the juice of the lemon, pinch of salt. Slowly drizzle in the peanut oil until it is incorporated into the mustard-egg yolk mixture. Stir in the dill.

Remove the papillote from the oven, arrange the potatoes and the salmon on serving plate, sprinkle with chopped dill, and serve with the seasoned fennel and mayonnaise.