

Miele

Roasted salmon with sourdough stuffing and verjuice hollandaise

By Maggie Beer

30 minutes

Preparation Time

40 minutes

Cooking Time

8-10 servings

Serves



INGREDIENTS

Sourdough stuffing Salmon

250 g sourdough bread, crusts removed
100 g butter
½ cup currants, soaked in verjuice
½ cup capers, rinsed and strained
Zest of 2 lemons, finely grated
1½ cups fresh dill, chopped
1½ cups flat leaf parsley, chopped

Salmon

2 sides of salmon, pin-boned,
approx. 2.5 kg total
Extra virgin olive oil
Salt flakes, to taste
Kitchen twine

Verjuice hollandaise

250 ml verjuice
1 bay leaf
6 black peppercorns
250 g unsalted butter
4 egg yolks
Salt flakes and white pepper,
to taste

METHOD

Sourdough stuffing

1. Preheat the oven on Fan Grill at 200°C with a universal tray set on shelf level 4.
2. Tear bread into small croutons. Heat the butter in a frying pan on medium heat, induction setting 6 until melted. Add half the bread and toast until golden. Continue with remaining half, adding more butter if required.
3. Strain the currants from the verjuice and add to the frying pan along with the capers and lemon zest.
4. Remove from heat and allow to cool before mixing through herbs to combine.

Salmon

1. Place one side of salmon skin side down onto a large chopping board and position the stuffing along the length of the fish.
2. Add the second side of salmon to sandwich the stuffing. Liberally brush both sides of the skin with extra virgin olive oil and salt flakes.
3. Using the kitchen twine, truss the salmon securely. Place the salmon onto a piece of baking paper and carefully slide onto the hot tray.
4. Bake for 15-20 minutes until the skin has become crisp and browned evenly.
5. Remove from the oven, drizzle with a little olive oil and verjuice before resting in the warming drawer on Food setting 2 for 20 minutes.

Verjuice hollandaise

1. Place the verjuice, bay leaf and peppercorns in a stainless steel saucepan over high heat, induction setting 8. Bring to the boil and simmer for 5-6 minutes or until reduced to 2 tablespoons. Strain and set aside to cool.
2. Melt butter in a saucepan over medium heat, induction setting 6 and cook for 5-6 minutes or until nut-brown.
3. Remove the butter from the heat and gently pour into a glass jug, leaving any residual brown solids behind. Set butter aside to cool for 5-10 minutes. If you have a digital thermometer, the temperature should register 69°C.
4. Place the egg yolks and cooled verjuice mixture in a small food processor and process until the mixture has emulsified. With the motor running, add the hot nut-brown butter, a little at a time, until fully incorporated. Check the sauce for seasoning and add salt flakes and pepper, if desired.

To serve

1. Remove the twine and serve the salmon on a shared platter with verjuice hollandaise.

Hints and tips

- The salmon is served rare to medium-rare and, for this reason it is very important to use fresh and clean produce.
- If you prefer salmon well cooked, at Step 4 of salmon, leave in the oven and reduce to 180°C. Cook for a further 8 minutes before resting.