



Spiced Salmon with Green Tapenade

1 tablespoon black peppercorns
1 tablespoon coriander seeds
2 cloves
1 teaspoon cumin
1 teaspoon anise seed
1 teaspoon sichuan pepper

4 slices salmon fillet, 100 to
120 g (4 oz) each
salt

Tapenade:

1 tablespoon golden raisins
2 tablespoons white wine
1 tablespoon chopped green olives
1 garlic clove
2 tablespoons spinach coulis
1 dl (scant ½ cup) olive oil
Salt
1 teaspoon grated lemon zest
(optional)

Brunoise:

4 black olives, minced
1 tablespoon tomato concassé
1 tablespoon chopped chives
1 teaspoon minced lemongrass
1 tablespoon minced shallots
1 tablespoon diced cucumber
(without seeds)
1 tablespoon olive oil
1 tablespoon sherry vinegar.

Olive oil

* Brunoise

Vegetables cut into 1 millimeter dice.

* Tapenade

Black or green olive puree

1. Grind the spices. Sieve twice. Coat both sides of the salmon with the spice mixture. Sprinkle with salt.
2. Simmer the raisins in wine in a small saucepan for 5 minutes. Place in a food processor with the olives, garlic and spinach. With the motor running, gradually add the olive oil. Season with salt and lemon zest, if necessary. Puree until smooth.
3. Combine all the ingredients in the *brunoise and heat.
4. Sauté the salmon on both sides in olive oil in a nonstick pan over medium heat. Do not overcook. The salmon should still be pink. Arrange the salmon with the *tapenade and the brunoise on heated plates. Garnish with spinach puree.



Bagatelle Norway
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