



Steamed Norwegian Salmon

With Creamed Roe Sauce

Ingredient

- 1 Salmon loin
- 200 g Rock Salt
- 50 g Mussel stock
- 50 g Unsalted butter
- 2 soupspoons Trout roe
- 1 soupspoon chopped chives
- 1 soupspoon chopped shallots
- 2 soupspoons whipped cream

Method

1. Pack the Salmon loin in the rock salt, leave for 5-10 minutes
2. Wash of the salt of the fish, pat dry and leave in room temperature for 30 minutes
3. Roll the fish tightly in cling film, tie both ends and steam on low heat (45°C) for 20 minutes
4. Reduce the mussel stock
5. Cut the butter in dices, and whip them, piece by piece, into the mussel stock till the sauce thickens
6. Stir in the whipped cream, bring to boil, once it has boiled you add in the herbs, shallots and Trout Roe , stir and serve straight away.



Recipe by Chef Markus Dybwad



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