

SALMON with POTATOES, HARICOTS VERTS, CONFIT TOMATO, SAUCE CHORON

SERVES 2

Salt and freshly ground white pepper

- 10 oz. haricots verts, ends trimmed, half cut into small pieces
- 6-8 grape tomatoes
- 8 oz. marble or creamer potatoes
- 2 sprigs thyme
- 2 cloves garlic, smashed
- ¼ cup olive oil
- 3 T butter
- 4 scallions, white and green parts, thinly sliced
- ¼ cup fresh spinach, packed
- 2 T heavy cream
- 2 (5-6 oz.) salmon filets

SAUCE CHORON

- 1 T olive oil
 - 2 shallots, finely minced
 - 3 T white wine vinegar
 - 1 T tomato paste
 - 1 Roma tomato, peeled, quartered, seeded and finely chopped
- Salt
- 2 egg yolks, whisked
 - ¾ cup clarified butter*
 - 1 T chopped chives

*For clarified butter, melt the butter in the microwave for about 3 minutes, then skim off the white foam that rises to the top. The yellow oil is clarified butter.



FOR THE SAUCE:

In a medium sauce pan, warm the olive oil over medium heat, then add the shallots and cook until translucent. Add the white wine vinegar, let it reduce by half, then add the tomato paste, chopped tomatoes, and salt; cook for about 3 minutes. Reduce the heat to low and add the egg yolks, whisking constantly. Continue whisking as the egg yolks thicken but remain fluid. Do not overcook the mixture—it should keep the consistency of a sauce, not scrambled eggs. Remove the pot from the heat if necessary, but continue whisking for about 4 minutes. Off the heat, stream in the clarified butter, whilst whisking slowly. The sauce should have a hollandaise-like consistency. Taste for seasoning, then add the chopped chives. Keep warm, but away from direct heat.

SET A MEDIUM SAUCEPOT of salted water over high heat and bring it to a boil. Add the whole haricots verts and cook for 4 minutes. Remove them with a strainer and plunge immediately in a bowl of ice water to stop the cooking process and preserve the color. Once cool, drain and set aside. Next add the small pieces of haricots verts to the boiling water, cook for only 2 minutes, then cool them in the ice bath as well. With a pairing knife, make a small incision on the bottom of each grape tomato then add them to the same boiling water. After 10 seconds, transfer to the ice bath. Remove the skin and set the tomatoes aside to dry.

Next, add the potatoes, along with half the thyme and half the garlic, to the boiling water and reduce to a simmer; cook for 15 to 20 minutes or until they are easily pierced with the tip of a knife. Remove them from the heat, but leave the potatoes in the cooking water as they will continue to absorb the flavor.

In a small sauce pot, warm the olive oil over medium-low heat with the remaining thyme and garlic; add the peeled tomatoes, cover, and reduce to low heat until ready to serve.

In a small saucepot set over medium heat, melt 1 T of the butter and add the scallions, cut haricots verts, and spinach. Cook, stirring constantly, for 3 minutes, then add the cream. Season with salt and white pepper, then transfer to a blender and puree until smooth. Transfer back to the cleaned sauce pot and keep warm.

To serve, warm a large sauté pan over medium heat and add the remaining butter. Season the salmon on both sides with salt and white pepper and place skin-side up in the pan. Cook for 3 minutes, then turn over carefully, and continue cooking another 3-4 minutes (depending on desired doneness) while basting with the butter. Spoon some of the haricot vert puree onto each plate and place the salmon on top. Wipe the pan clean and return it to the heat. Add a few spoonfuls of the oil from the confit tomatoes to the pan, followed by the blanched haricots verts and cooked potatoes; sauté until warmed through, seasoning with salt and pepper. Transfer them to the plate next to the salmon, and add the confit tomatoes. Generously spoon the Sauce Choron over the salmon and serve immediately.