



## STEAMED SALMON WRAPPED IN BACON WITH ROSEMARY BUTTER SAUCE

4 portions of organic salmon 130g each  
10 thin slices of lightly smoked bacon  
120g unsalted butter  
100ml double cream  
2 tbsps white wine vinegar  
3 sprigs of fresh rosemary  
1 large carrot  
½ a leek  
150g fresh girolle mushrooms or small white bottom mushrooms  
16 peeled and boiled new potatoes

1 / Wrap each piece of salmon with 2 slices of bacon and brush it with a little olive oil.

2 / Place the fish in a dish, cover with cling-film and leave in the fridge for 12 hours to allow the bacon's flavor to penetrate the salmon.

3 / Peel the carrot & wash the leek, then cut them into a small even dice and cook separately in salted boiling water until tender.

4 / Add the vinegar, rosemary & cream into a small sauce pan, and simmer for a couple of minutes then slowly whisk in the cold diced butter a little at a time until fully incorporated making sure that the sauce does not boil when done remove the rosemary & save in a warm place at around room temperature.

5 / Place a steamer on the stove and bring to the boil.

6 / Season each portion of salmon with a little salt then place them in the steamer to cook (allow 10-15 minutes to cook depending on the thickness of the salmon).

7 / Clean the mushrooms and if they are large cut into quarters. Then gently sauté them in a little butter until tender.

8 / Warm the leek & carrots in the sauce then add the cooked mushrooms.

9 / Warm the cooked new potatoes then add a little knob of butter and lightly crush them with a fork.

10 / On a warm plate place a spoon of potato then place the salmon on top gently spoon a little of the sauce and vegetables over the top and serve immediately.