

Escalopes of Salmon with Champagne & Chive Sauce



Serves 4

Prep 20 mins

Cooking 30 mins

Challenge

Ingredients

For the salmon

750g salmon fillet taken from a good-sized salmon
2 tbsp oil
salt

For the champagne & chive sauce

600ml fish stock
120ml Champagne plus 1 tbsp
25g unsalted butter
1/2 tsp caster sugar
120ml double cream
1 tbsp snipped fresh chives

1. First make the sauce: place the stock, 120ml champagne, the sugar, butter, half the cream and a pinch of salt in a pan. Bring to the boil and boil rapidly until reduced to about 120ml.
2. Meanwhile, prepare the salmon escalopes. Remove any bones from the fillet with tweezers. Using a large filleting knife or carving knife, cut the salmon into 12 slices, about 5mm thick, holding the knife at a 45 degree angle to the fillet and cutting at a slant, down towards the skin. This will give you wider slices. Brush each escalope with a little oil, season lightly with salt and place on a lightly oiled baking sheet.
3. Preheat the grill to high. Whisk the remaining cream with a tablespoon of champagne until it forms soft peaks and add to the sauce with two teaspoons of the snipped chives; set aside.
4. To finish the dish, grill the salmon escalopes for about 1 minute on each side, then divide them between four warmed plates. Bring the reduced sauce back to the boil, then pour around the salmon. Sprinkle with the remaining chives. Serve while the sauce is still foaming.

