

EUROPE

SALMON, CREAM OF DILL AND CRUMBLE

Ingredients (For 6 people)

- 500 g salmon fillet
- ½ lemon
- 5 sprigs of dill
- 150 g fresh cream
- 10 g butter
- 1 tbsp Meaux mustard
- Salt and pepper
- For the crumble dough :
- 80 g flour
- 80 g butter
- 4 pinches of salt

Preparation:

Prepare the crumble dough the day before. Combine the flour, the salt and the softened butter to obtain a crumbly dough. Place it in a bowl, cover with film and set aside in the fridge. The following day, preheat the oven to 180 °C (th. 6).

Butter the bottom of a cake pan. Crumble the dough and bake in the oven for 10 min. Set aside. Heat the oven to 210 °C (th. 7).

Butter 6 individual oven-proof dishes. Rinse and dry the fillet of salmon, cube it, and sprinkle with salt and pepper. Place in the dishes.

In a bowl, mix the fresh cream, the juice of ½ a lemon, the mustard and the chopped dill. Pour over the salmon cubes.

Bake in the oven for 10 min. (check the cooking), sprinkle the crumbled dough on top, and serve immediately.

