



## Ingredients

For 4 people

1 kg potatoes

Sea salt

2 onions

600 g salmon fillet (defrosted)

Ground pepper

Juice of half a lemon

4 tablespoons butter

2 tablespoons sunflower oil

2 tablespoons flour

100 ml white wine

100 ml stock

100 g whipped cream

2 tablespoons mustard

## Method

Wash the potatoes and cook in boiling salted water for around 25 minutes until soft. Drain, allow to cool slightly, then peel and slice. Peel and chop the onions.

Wash the fish, pat dry and cut into 2–3 cm chunks. Season with salt, pepper and lemon juice and fry in 2 tablespoons of hot butter for 3 minutes on each side. Set to one side.

In a second pan, slowly sauté the potatoes in the remaining hot butter and oil on both sides until crispy. Meanwhile, fry the onions in the hot juices of the fish until translucent, dust with flour and allow to sweat briefly. Deglaze with wine and stock, bring to the boil and cook for around 10 minutes. Add the cream and mustard. Season to taste.

Place the fish on top of the potatoes and heat briefly. Pour on the sauce and serve.

Bon appétit!

## Wine recommendation

A Pinot Blanc is the perfect accompaniment, aged in a large wooden cask, with a subtle acidity and medium body.