

Luxurious Layered Salmon

This started featuring regularly on the menu when Jo & Grant were home from New Zealand (in those halcyon days when Jo ate fish! 😊)
Lovely for a special meal, or as part of a buffet. (Becca)

I bet those fish didn't think they were halcyon days 😊 (jojo)

Serves 6-8, generously

Ingredients

1 kg side salmon
20g butter
3-4 tblsp vermouth
200g approx smoked salmon (may need more if slices are thick)

For the mousse:

400g salmon fillet – very cold, freeze for 10 minutes before making mousse
300g whipping or double cream (very cold)
100g creme fraiche (very cold)
1 tblsp lemon juice
Pinch cayenne pepper
Salt

Method:

Blend all the mousse ingredients in a food processor until smooth.

Line a baking tray with oiled foil.

Place the whole salmon fillet on the tray.

Divide the salmon mousse into three equal portions and spread 1/3 over the salmon.

Cover with half of the smoked salmon slices.

Repeat with another layer of mousse, then another layer of smoked salmon, then finish with a layer of mousse.

Chill until you are ready to cook it.

Preheat the oven to 170°C (top and bottom heat, not fan)

Dot the salmon with 20g butter, sprinkle with the vermouth, then cook for 30 minutes in the centre of the oven.

Allow to rest for a few minutes before serving as its easier to slice.

Serve with a hollandaise sauce or salsa verde.

Also excellent cold!