

Salmon on a bed of Hops & Asparagus with Truffled Hollandaise & Capers

Serves 4

Ingredients Needed:

- 4 4-6 ounce Salmon fillets
- ½ t salt
- ¼ t fresh cracked black pepper
- ¼ t garlic powder
- 2 T unsalted butter
- 2 egg yolks
- 2 t lemon juice
- ¼ t tabasco, optional
- ¼ t mustard powder
- ½ t sugar
- 4 T unsalted butter
- ½ T white truffle oil
- 1 T capers, drained
- 1 T chopped parsley
- 2 T unsalted butter
- 8 ounces cleaned, trimmed asparagus stalks
- 8 ounces cleaned, trimmed hops shoots
- Pinch salt

Preparation:

- This is a fairly quick gourmet meal. Prep/measure everything first.
- Blend salt, pepper, and garlic powder. Pat salmon dry and sprinkle both sides with the seasoning blend.
- In a glass microwaveable bowl, whisk together egg yolks, lemon juice, tabasco, mustard powder, and sugar.
- Place butter in small microwaveable bowl and melt.
- Whisk in truffle oil, followed by a gentle drizzle of the hot butter. Be sure to whisk vigorously while pouring in hot butter to avoid cooking eggs.
- Once blended, place in microwave for 15 seconds. Whisk. If the hollandaise needs to be hotter, microwave another 10-15 seconds. Keep an eye on it to keep from cooking into scrambled eggs. Stir in capers and parsley. Keep warm.
- In a large skillet over medium-high heat, place 2 T butter. Once melted reduce heat to medium and place in the salmon. Cook on both sides for about 4 minutes. (timing will depend on how thick the salmon is). It is done when instant read thermometer reads 125°F.
- Remove salmon and cover loosely with foil. Keep in warm place.

- In same skillet, over medium-high heat, melt 2 T butter. Once hot add asparagus and hops shoots. Sprinkle with a pinch of salt. Stir and sauté for about 4 minutes until tender but not mush. The final texture is up to your preferences.

Serve: Divide the asparagus and hops between four plates, top with salmon fillet, top with hollandaise. ENJOY!



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