

# Spring Salmon with Cream and Chive Sauce

## Ingredients

|                              |                       |                        |
|------------------------------|-----------------------|------------------------|
| 1 large head romaine lettuce | 3 cups fish stock     | 4 fresh salmon fillets |
| 2 - 3 stalks celery          | 1 cup white wine      | 1 bunch chives         |
| 1 - 2 carrots                | salt and white pepper | 2 cups light cream     |
| 1 leek                       | 1 onion, chopped      | 1/4 cup butter         |
| 2 tbsp. butter               | juice of 1/2 lemon    | parsley                |

## Instructions

1. Dip lettuce leaves in boiling water and rinse in cold water.
2. Cut celery, carrots, and leeks julienne style. Blanch for 2 minutes in boiling water, then saute in butter for 3 - 4 minutes.
3. Combine stock, wine, salt, pepper, onion, and lemon juice.
4. Spread out lettuce leaves, grouping 3 - 4 to each serving. Place salmon on top, salt, pepper, and vegetables.
5. Fold leaves as for cabbage rolls, then simmer in stock for 10 - 15 minutes, remove, and keep warm.
6. Boil stock to reduce to one third. Add chives, cream, and heat until slightly thickened. Whisk in butter and pour around salmon.
7. Serve, garnished with parsley.