

**Potato Crusted Salmon Fillet**

Duet of Three Mustard Sauce & Chili Pepper Puree

Serves 10
Ingredients:

10 Salmon fillets, 2 oz. each

1 cup fortified oil (1/2 oil & ½ butter)

6 ea. Russet potatoes, peeled

2 egg yolks

¼ cup flour

4 Tbsps Dijon Mustard

Chef John's Signature Seasoning, to taste

3 in. round Ramekins, 5 each

2 cups Three Mustard Sauce

¼ cup Chili Pepper Coulis

Preparation:

1. Shred peeled potatoes in cold water, rinse, drain, and dry. In an additional bowl, add potatoes, egg yolks and flour. Toss to incorporate.
2. Season salmon with Chef John’s Signature Seasoning.
3. Fill lower 1/3 of ramekin with shredded potato, while allowing some potato to come up the sides. Add salmon fillet and ½ Tbsp. of Dijon mustard. Top exposed salmon with additional potato.
4. Bring fortified oil to medium-hot temperature.
5. Invert salmon and potato ramekin onto spatula. Gently slide into hot fortified oil, cook 3-4 minutes on each side and remove onto sheet pan.
6. Finish in 335º oven for 5-6 minutes, making sure potato crust is warm.
7. Ladle 2 oz. of Three Mustard Sauce on the center of the plate. Drizzle Chili Pepper Puree around outer edge of mustard sauce and pull through with toothpick in an attractive design.
8. Place potato crusted salmon in center of plate.

**Three Mustard Sauce**

Yields: 3 cups

Ingredients:

3 Tbsps. Dijon mustard
3 Tbsps. honey mustard

3 Tbsps. whole grain mustard
2 Tbsps. white wine
1 Tbsp. white wine vinegar

12 oz. half & half

6 oz. heavy cream

Chef John’s Signature Seasoning, to taste

Preparation:

1. Whisk all ingredients together in a saucepan.
2. Bring to boiling point and let simmer for 20 minutes.