

TASTING

Serve cold, accompanied by your fresh wine (40°F).

Jean-Marie's tip

For a finer mayonnaise with a distinct wine flavor, replace half of the oil with 10 cl of grapeseed oil.



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Family Recipes

THE HENRI BOURGEOIS PAIRINGS



Salmon Bellevue- style & Pouilly-Fumé "En Travertin"

BY JEAN-MARIE BOURGEOIS

Salmon Bellevue-style

For 6 people

Preparation · 45 min Cooking time · 25 min Resting · 1 night



INGREDIENTS

For the salmon

- 1 whole salmon, gutted
- 1 carrot and 1 leek, cut into chunks
- 1 bouquet garni
- Fine salt and black pepper

For the mayonnaise

- 1 egg yolk
- 1 tbsp Dijon mustard
- 3/4 cup sunflower oil
- Salt and pepper

For the jelly

- 2 gelatine leaves
- 1/3 cup hot broth

For the "Bellevue" garnish

- Cherry tomatoes
- Hard-boiled eggs
- Carrots
- Lamb's lettuce
- Fresh herbs (parsley, dill)

PREPARATION

Prepare the day before

1. Prepare the broth

In a saucepan, cover the carrot, leek, and bouquet garni with water. Season with salt and pepper and cook until the vegetables are tender.

Reserve the broth: it will be used to cook the salmon and for the jelly.

2. Cook the salmon

Pour the hot broth into a fish kettle or large saucepan, then add the salmon. Cook for 20 to 30 min, depending on the size of the fish, turning it halfway through cooking. Remove the salmon, drain it, remove the skin, then wrap it in plastic wrap.

Leave to cool overnight in the refrigerator.

Presentation

3. Prepare the jelly

Soften the gelatin in cold water, then dissolve them in 1/3 cup hot broth. Unwrap the salmon, place it on a serving dish, and remove any foam with paper towels. Brush the salmon with gelatinized broth. Season with salt and pepper and leave to set for 30 min in the refrigerator.

4. Prepare the mayonnaise

In a bowl, mix the egg yolk and mustard. Gradually pour in the oil to make the mayonnaise. Season and set aside in a cool place.

5. "Bellevue" presentation

While the jelly is setting, prepare all the decorative elements:

- cherry tomatoes cut in half,
- gelatinized carrot sticks,
- hard-boiled egg quarters,
- lamb's lettuce leaves, and fresh herbs.

Arrange harmoniously around and on top of the salmon before serving, accompanied by the homemade mayonnaise.