

Salmon gratin with leeks

CUISIMAGES

Réf :
1203

Type :
Hot
Starter

Preparation :
20 mn
Rest:

Cooking :
15 mn
at 180°C

Cost :
  

Difficulty :
  

Origin:




For 6 persons

- 1 piece of salmon (350 g)
- 4 leeks
- 250 grams of fresh cream
- 2 eggs
- 1 tablespoon of dried bouillon
- Salt and pepper
- 100 grams of salmon eggs



In a saucepan, boil 1 litre of salted water.

Wash leeks carefully and cut them finely.
Cook the leeks for 4 min in boiling water, place in a strainer and let it drain.



Preheat the oven at 180°C for 15 min.

In a pan, boil 1 litre of water with 1 tablespoon of bouillon.
Cook the salmon for 4 min in boiling water.
Cut fish into small pieces.



Drain leeks and place it into 6 ramequins.

Put the salmon over the leeks.



In a pan heat slightly 250 grams of fresh cream with 2 eggs yolk. Mix, salt and pepper.

Pour into the ramequins
Bake on the middle oven rack at 180°C for 15 min.



Serve hot, garnished with salmon eggs.

Recommandation

Variante

Wine

Replace salmon eggs by trout eggs.
Savigny les baumes