

# Mille-feuille of salmon and spinach

CUISIMAGES

Ref :  
1602

Type :  
Pot

Preparation :  
30 mn  
Rest: 1 night

Cooking:  
15  
seconds

Cost:  


Difficulty:  


Origin:  




## For 8 persons

- 400 grams of smoked salmon
- 400 grams of spinach sheets
- 80 grams of butter
- 200 ml of single cream
- 4 tablespoons of olive oil
- 1 lemon
- Pepper



Cook the spinach for 15 seconds in 1 litre of boiling water.

Remove spinach and drain. Let it sit to cool.



Slice the salmon into 4 equal rectangles, put the excess aside. (These rectangles correspond to the size of a bread loaf baking dish.)

Lay the first slice of salmon on the bottom of the pan.



Cut the excess salmon into small slices.

Melt the butter in a bowl.  
Let it sit and cool.



Assemble the single cream with butter.  
(Note: the cream must be cold, as well as the bowl - if not, it will be difficult to whip the cream).

Add salmon slices, pepper and then blend delicately.



Add 3 tablespoons of whipped cream on to the salmon and distribute evenly.

Follow with spinach.



Start again 2 times salmon/cream/spinach, finishing with the salmon.

Cover with a transparent film and refrigerate overnight.

Remove from pan and display on a serving dish.



## Recommandation

Leave overnight in the refrigerator.

Sauce : 4 tablespoons of olive oil + juice of 1 lemon + pepper.

You can replace smoked salmon by smoked trout.

Quincy

## Variante Wine