

Chefs A' Field

Culinary Adventures That Begin on the Farm



SALMON STUFFED WITH SAVORY BREAD PUDDING

By Matt Little Dog of Simon & Seaforts
(1 serving)

COMPONANTS

One 8 ounce salmon steak

Seasoning for salmon (recipe follows)

½ oz. butter, salted, chilled (for sauté pan)

Custard

10 oz. savory bread pudding (recipe follows)

Custard

3 ½ cups heavy cream

10 egg yolks

Savory Bread Pudding

1 ounce butter, whole

8 ounce onion, yellow - diced ¼"

½ ounce garlic, fresh, minced

4 ounce leeks, cleaned, julienne 1"x ¼"

8 ounce morel mushrooms, fresh-cut ¼" strips

¼ cup sherry, dry

1 ½ teaspoon sea salt

1 teaspoon pepper, black coarse ground

8 ounces gorgonzola cheese, ½" chunks

1 ½ pounds sourdough bread (dry) cut into ½" to ¾" cubes

3-4 cups custard

INGREDIENTS

Seasoning for Salmon

1 ½ tablespoons paprika

1 tablespoons sea salt

1 ½ teaspoons brown sugar

2 teaspoons lemon pepper

¾ teaspoons granulated garlic

1 ¼ teaspoons tarragon, dried

Combine all ingredients and mix well.

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In a heavy gauge sauce pan bring the cream to 170 - 180 degrees.

Separate the egg keeping only the yolks. Begin tempering the yolks by whisking in small amounts of hot cream. Slowly combine until all the cream with the yolks.

Keep warm until added to bread cubes.

Savory Bread Pudding

Heat sauté pan over medium high heat and add butter and onions and sweat. Add leeks and sauté until slightly soft. Next add morel mushrooms and garlic. Continue to sauté for about one minute then deglaze pan with the sherry and turn off heat.

Add fresh tarragon, salt, pepper, and let rest.

Combine the cut and dried bread crumbs to the sautéed mixture and fold together. Pour half of the custard mixture into the bread crumbs and continue to fold. Next add the gorgonzola cheese and continue to folding. Add the remaining custard to the bread.

Baking the Salmon

Season salmon steak on both sides.

Pre-heat sauté pan over high heat and add butter. Melt the butter then place salmon steak in pan and sear on each side for about 30 seconds. Remove salmon and place on a oven safe platter.

Place the warm bread pudding in the center of the salmon steak, mounding a generous portion.

Bake in oven at 450 for about 8-10 minutes or until salmon is 125 degrees. Remove from oven and serve.

Courtesy of Chefs A' Field.