

Pan Roast Fillet of Salmon with Romanesco, Celeriac Purée and Brown Shrimps



INGREDIENTS

Serves Two

- 2 Portions Salmon fillet
- 100g Brown shrimp
- 100g Butter
- 1/2 Romanesco cauliflower
- 1/2 Celeriac
- Red wine sauce
- Olive oil
- 150g New potatoes

METHOD

- Start by peeling celeriac and chopping roughly into 1cm pieces, place in container with 30g butter, seasoning and tightly cling film.
- Microwave until soft before pureeing and checking seasoning and consistency, adjusting with splash of milk if required.
- Boil potatoes until soft before crushing down with fork and 50g butter.
- Cut Romanesco into florets and boil in salted water until soft. Drain and drizzle with olive oil.

- Heat non-stick pan and seal salmon fillets on each side before adding remaining butter and spooning over bubbling butter. Continue to cook for 3-4 minutes until cooked through.
- Add brown shrimps and heat through.
- Spoon potatoes into centre of plate, add a half circle of celeriac purée and place cooked salmon fillet on top.
- Decorate with few Romanesco florets. Spoon shrimps over salmon and drizzle with red wine sauce and olive oil.