



Featured Recipe

From: Feature Story
Silver Cloud

Grilled Chilean Salmon on a Bed of Buckwheat “Crêpes”

Category: Entrée, Serves 10 portions

Ingredients:

- 10 pcs salmon fillet 80gr each
- 10 pcs buckwheat crêpes very fine 20cmØ (see following recipe)
- 3 tbsp. chopped chives
- 10 sprigs flat parsley or chervil
- salt & pepper

Buckwheat Crepes (recipe for 50 crepes):

- 1 kg buckwheat flour
- 250 gr flour
- 2,5 liter water
- 250 gr butter
- 1 tbsp. salt (fleur de sel)

Dressing:

- 5 tbsp. extra virgin olive oil (from Nice)
- 2 tbsp. chopped shallots
- 2 tbsp. red wine vinegar
- salt & pepper



Preparation:

- For the buckwheat crepe: Respect carefully the weight of the ingredients. Mix all the ingredient until homogenize and liquid. The mix has to be liquid. (Note that there is no eggs in this recipe)
- In a small Teflon breakfast pan, cook the crepes very thin. Keep warm covered.
- Grilled the salmon fillet à la minute. Keep medium rare.
- Slice the buckwheat crepes like tagliatelle 2 cm wide. Keep covered.
- Mix all the ingredients for the dressing. Important to use a very good quality of extra virgin olive oil.
- A la minute, season the crêpes with the dressing and add the chopped chives.
- In a center of a serving plate dispose a bouquet of the seasoned crepes.
- Serve the grilled salmon on the top. Finish with some chopped chives and fleur de sel on the top.

Weight Measures Conversions:	
¼ ounce	8 grams
½ ounce	15 grams
1 ounce	30 grams
Four ounces	115 grams
1 cup	25 cl – 2,5 dl – 250 ml
2,2 pounds	1 kilogram
16 ounces	450 grams
8 ounces	1 pound