

ANNA

Potato crusted salmon with lemon basil butter

It's all in the wrist for this gorgeous dish, which involves gingerly flipping the salmon a few times. But the effort is worth it, particularly given the contrast between crispy potatoes and silky salmon. We suggest using a mandolin set on a thickness grade of 1/8 -inch for slicing the potatoes.

Ingredients

4 6-ounce salmon fillets
2 Yukon Gold potatoes, thinly sliced
Sea salt and cracked black pepper
¼ cup neutral oil
Lemon basil butter
½ cup butter
½ cup fresh basil, chopped
2 tablespoons lemon zest
¼ teaspoon sea salt
¼ cup fresh lemon juice

Preparation

For lemon basil butter, combine all ingredients in saucepan and warm over low heat; set aside.

Preheat oven to 375°F. Pat salmon dry; set aside. Arrange potatoes firmly onto flesh side of fillets. Season with salt and pepper. Heat oil in heavy skillet to medium high heat and fry salmon potato-side down about 3 - 5 minutes until potatoes are golden and crispy.

Gently flip salmon and fry again for about 5 minutes, or until salmon is cooked to your liking. If the meat is beginning to flake, but still has a little translucency in the middle, it is done. Remove from skillet and drizzle with warm lemon basil butter and garnish with fresh basil to serve. Serves 4.