



### **Smoke Roasted Salmon Recipe**

#### For the Lobster:

Grind 1 # of lobster, add what else you have (scallops etc.) and make a mousseline with up to 1 pint of cream (usually 1.5 cups), sautéed & cooled shallots, brandy, lobster glace (or base if must), herbs, S&P

Place ground lobster in food processor; add flavorings, egg whites (2 whites/1# meat) and then cream slowly.

#### For the Salmon

Portion filets about 5 oz and marinate with your favorite herbs.

Dry salmon patties from all marinade

Spread a thin layer  $\frac{1}{4}$ " of the lobster on the salmon filet

Mix ground toasted walnuts with dry panko breadcrumbs, chopped parsley (why students need to be told to squeeze chopped parsley in cloth under water these days-I'll never know) but this you must do if you want your parsley good the next day. Chop and add any other herb you think will go nicely. Place a thin coating of this bread-herb nut-mixture on the layer of lobster and put in a mock smoker.

Place mock smoker on the stove until the chips are smoking and then cover and put in oven for just a few minutes at 400.

Serve with Greens as an entrée salad in the summer or with vegetables on a dinner menu!

The dish above is with a saffron nage.

If you want to go with an Asian flair, exchange the walnuts for peanuts and put a little ginger in the mousseline and serve with Chinese salad for lunch or with a Thai green curry sauce with lemon grass as a dinner entrée! Email me for additional recipe twists on this hot creation!

Smoke roasting is the coolest new "old tradition" brought back that can jazz up your menu flavors!