



Spring Beurre Blanc Salmon

Product

Nammilk Fresh Cream.

Description

This Spring Beurre Blanc Salmon recipe pairs tender salmon with fresh seasonal greens and Nammilk Fresh Cream for a beautifully balanced meal; perfect for entertaining or a special family dinner.

Ingredients

For the Salmon:

- 2 salmon fillets
- Salt and black pepper, to taste
- 1 tbsp olive oil

For the Beurre Blanc:

- ½ cup dry white wine
- 2 tbsp white wine vinegar
- 1 shallot, finely chopped
- 100 g cold butter, cubed
- Nammilk Fresh Cream (for extra creaminess)
- 1 tbsp lemon juice
- Salt and pepper, to taste

Directions

1. Season the salmon with salt and pepper. Heat the olive oil in a pan and cook the salmon for 3–4 minutes per side, or until golden and cooked through. Set aside.
2. In a small saucepan, combine the white wine, vinegar and shallot. Simmer until the liquid has reduced by half.
3. Lower the heat and whisk in the cold butter, one cube at a time, until the sauce is smooth and glossy. Stir in the fresh cream and lemon juice, then season to taste.
4. Arrange the Salmon on a plate with the steamed spring vegetables.
5. Spoon the warm Beurre Blanc over the salmon, garnish with fresh herbs and serve immediately.