

Helping Today-Culinary Applications
 recipe created by Jeff Trombetta

Menu Item	<i>Salmon w/ Kelp and Grilled Lemon Topping</i>
Category	<i>Seafood-entres</i>
Number of Portions	10
Yield (weight, volume, ct.)	10 ea
Portion Size	6 oz
Cooking Method	<i>Broil/Oven</i>
Cooking Temperature	<i>750° broiler or 500° oven</i>
Recipe debut/recipe development	<i>Sheraton Hartford South Hotel</i>

Item	Amount
<i>Whole Blanched Kelp Leaves, chopped approx. 1/6" pieces</i>	12 oz
<i>Leeks, whites only-chopped 1/4" pieces</i>	4 oz
<i>Garlic, chopped fine</i>	1 Tbsp
<i>Virgin Olive Oil</i>	4 Tbsp
<i>Salmon filet, 5oz portions</i>	10 ea
<i>Lemons, sliced 1/8 to 1/6th inch thin</i>	30 slices
<i>Kosher Salt & Pepper</i>	TT

PROCEDURES AND METHODOLOGY

1. Saute leek, garlic and kelp till tender, but do not achieve any color
2. Brush Salmon with olive oil and season portions with salt and pepper
3. Lay approx. 1/4 cup of kelp saute over the salmon
4. Line lemon slices over the kelp
5. Place under a boiler or very hot oven and cook until salmon is cooked through trying to achieve browned lemon slices and well cooked kelp
6. Drizzle of Beurre Blanc sauce is recommended



