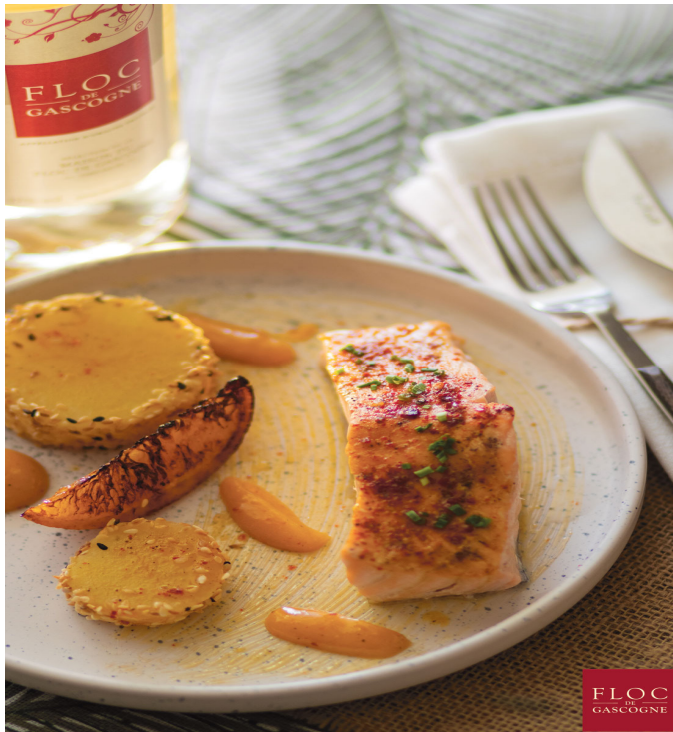


# Wild salmon and mousseline with Floc de Gascogne

A magnificent recipe for wild salmon steaks with sesame seeds and white Floc-de-Gascogne mousseline



## Mousseline:

### Ingredients for 4 people

- 1/4 of a juice orange
- **2 egg yolks**
- Salt pepper
- Pinch of Espelette pepper
- Floc-de-Gascogne Blanc
- Clarified butter

## Ingredients:

### Salmon with sesame seeds for 4 people

- 4 skinless salmon steaks
- 1kg of sesame seeds
- A dish
- 4 pieces of foil backed baking paper
- Salt and pepper
- 1 orange, quartered

## **Preparation of the mousseline:**

Reduce the orange juice with double the volume of Floc Blanc almost dry, salt, pepper and Espelette pepper.

Remove from heat, add 10 cl of Floc Blanc. Put the 2 egg yolks in a cup, dilute with a fine trickle of water.

Pour them into the reduction. Assemble over low heat, whisking briskly, as for a sabayon. When the preparation is soft and thick, whisk in the clarified butter, as if you were making mayonnaise.

## **Preparation of the salmon:**

Heat the empty dish in the oven at 150 °C Salt & pepper the salmon steaks. Wrap them in the foil backed baking paper and set aside in the fridge. Roast the sesame seeds in a pan.

Cover the bottom of the dish with half the seeds. Then arrange the 4 wrapped salmon steaks, without pressing them against each other, cover with the rest of the roasted and boiling seeds.

Leave everything to rest for 20 minutes (without putting it back in the oven) Gently cook the orange wedges in the butter pan. Unpack the salmon steaks, avoiding having seeds on them.

Add the muslin to the Floc. You can serve with steamed potatoes or mash.