

# Salmon with Leek Reduction

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*This elegant and savory dish will wow your dinner guests and is sure to be a huge hit! Delicate salmon fillets are served swimming in a leek reduction featuring white wine, shallots and saffron.*

*Serve with good wine and crusty bread for an unforgettable meal!*

## Ingredients:

1/2 lb butter  
1 c light cream  
Salt  
Pepper  
2 shallots  
1/2 c white wine  
1 c vegetable bouillon  
Six sprigs of saffron  
1/2 side of salmon (cut in to 6oz servings)

## Directions:

1. Chop leeks into medium-sized pieces and soak in cold water to remove dirt, then drain them.
2. Melt four tablespoons of butter on medium heat and saute leeks for about three minutes. When soft and transparent, add a cup of light cream, salt and pepper, and reduce until thickened. Then set aside.
4. Chop the shallots and saute them with one teaspoon of butter.
5. De glaze with white wine and reduce to dry.
6. Add vegetable bouillon, saffron and reduce by half. Add the remaining butter slowly, mixing with a whisk until sauce thickens.
7. Blend on high speed for about thirty seconds. Then set aside.
8. Saute the salmon, skin side down, on medium heat.
9. When the skin is crisp, remove from heat and place in preheated oven (400F) for five minutes. Then remove from oven and allow to rest.
10. Reheat leeks and the sauce and place two tablespoons of leeks in center of warm plate.
11. Place salmon on top of leeks, skin side up, and pour sauce around. Serve immediately.