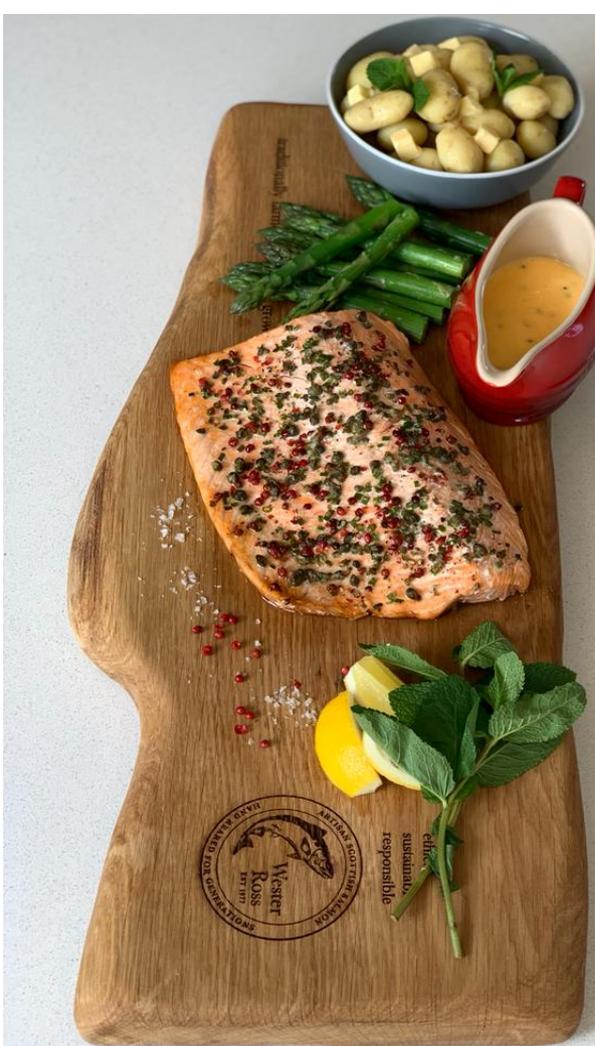


## CHEF'S TABLE Shaun Rankin

Michelin Starred Chef &  
Wester Ross Brand Ambassador  
Easter 2022



# Roast Salmon with lemon, capers & pink peppercorns

PREP 10 minutes • COOK 20 Minutes • SERVES 4

*Just coming into Spring what would you serve with amazing salmon but new season asparagus and buttered Jersey Royals, all drizzled with a nice hollandaise. Head towards Chablis for a crisp white wine...*

## INGREDIENTS

- 1 side of salmon fillet
- 1 whole lemon
- 2 tsp baby capers
- 1 tsp pink peppercorns
- Maldon salt
- Rapeseed oil
- 12 spears of asparagus
- 1 block of clarified butter
- 2 egg yolks
- Tsp white wine vinegar
- Fresh washed Jersey Royals
- Fresh chopped mint
- 50gm cold butter diced

## METHOD

1. Spread capers and peppercorns evenly on the salmon fillet
2. Add Maldon salt and lemon juice to taste
3. Then drizzle with rapeseed oil
4. Roast at 200C/gas 6 for approximately 20 minutes, or until the salmon is caramelizing at the edges

### Side dishes

5. Steam asparagus spears
6. Boil Jersey Royals until tender, rinse and serve with diced cold butter and fresh mint sprigs

### Lemon Hollandaise

7. Whisk the egg yolks, white wine vinegar and a pinch of salt until thick and creamy
8. Slowly add the clarified butter, whisking continuously
9. Add lemon juice to taste

### Shaun says:

*"A real treat for a family get together or occasion dinner. Easy to roast a whole side as a piece and the acidity of the capers is well balanced by the peppery sharpness of the peppercorns"*

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