

Grilled Salmon with Garlic Cream and Tomato Butter

& Directions

Tomato Butter:

- 2 large ripe tomatoes, quartered
- 1 clove garlic
- 1 branch fresh basil
- 4 sprigs fresh parsley
- 2 shallots, sliced
- ½ small carrot
- 1 cup dry white wine
- 2 tablespoons very good sherry or red wine vinegar
- 1 teaspoon tomato paste (optional)
- 12 tablespoons (6 ounces) unsalted butter, softened slightly

Garlic Cream:

- 1 medium baking potato (about 8 ounces), peeled and sliced
- 6 large cloves garlic, thinly sliced
- about ½ cup milk
- about ½ cup heavy cream
- salt
- 4 salmon fillets, 6 ounces each
- salt
- freshly ground white pepper
- 4 basil leaves for garnish

1. To prepare the tomato butter, puree the tomatoes, garlic, basil, parsley, 1 shallot and the carrot in a food processor and reserve.
2. Chop the remaining shallot and place it in a large saucepan with the wine and vinegar. Reduce the liquid over medium heat to 1 tablespoon.

3. Pour in the reserved tomato puree and cook over medium heat until thick. (Most of the liquid should have evaporated and the flavor should be intense.) Reduce the puree more if necessary and stir in the tomato paste if needed.

4. Whisk in the butter, a little at a time, over low heat. When all the butter is incorporated, pour the sauce through a very fine strainer into a clean saucepan. Be sure to press the puree firmly against the sides of the strainer to extract as much of the flavor as possible. Season to taste with salt, pepper and a little more vinegar if necessary. Keep it warm.

5. To prepare the garlic cream, cook the potato and sliced garlic in equal parts milk and cream to cover until the potato is tender. The liquid will thicken and much of it will be absorbed. Pass the mixture through the finest disk of a food mill into a pan. Thin with a little warm cream if necessary. Add salt to taste and keep the cream warm.

6. To prepare the salmon, season both sides of the fillets with salt and pepper. Grill the fillets over a charcoal fire for 3 to 4 minutes per side, or until just cooked through.

7. Spoon the garlic cream into the centers of 4 warm dinner plates. Surround the garlic cream with tomato butter. Top the garlic cream with the grilled salmon and garnish each fillet with a basil leaf. Serve immediately. Serves 4. □