

Baked Salmon With Parmesan Crust

Ingredients

- 6 x 150g Centre Cut Salmon Fillets, Skinned
- Salt & Freshly Ground Black Pepper
- Butter
- Paprika
- Chopped Fresh Parsley

Sauce

- 75ml White Wine
- 175g Chestnut Mushrooms, Sliced
- 300ml Double Cream

Topping

- 25g Fresh White Breadcrumbs
- 25g Parmesan, Coarsely Grated
- 2 Tbsp Fresh Parsley, Chopped
- Grated Rind 1/2 Lemon
- Paprika



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Method

- Preheat the oven to 220C/Fan 200C/Gas 7.
- Season both sides of the salmon fillets and place on a buttered baking sheet or roasting tin.
- Measure the wine and mushrooms into a pan, and boil over a high heat for 1 minute. Lift out the mushrooms with a slotted spoon, and reduce the wine to about 2 tablespoons. Add the cream, bring to the boil and reduce the sauce consistency. Season. Return the mushrooms to the sauce and leave to cool completely.
- Mix the topping ingredients together in a bowl.
- Spoon a little of the cold mushroom mixture on each salmon fillet, but do not spread to the edge. Sprinkle the breadcrumb topping over the mushroom mixture and dust with paprika. Save the rest of the sauce, to reheat and serve separately.
- Bake in the preheated oven for about 15 minutes. When the salmon is done, it will have changed from translucent to an opaque pink. Sprinkle with more chopped parsley, and serve immediately, with the reheated sauce.