

*Chef Marc Miron's Recipe:*

## **Salmon Confit on Dill–Potato Salad, Dill Crusted Salmon, Corn Fritter and Cucumber Dill Sauce**

Salmon Confit:

1/2 side salmon filet  
olive oil  
salt and pepper

Season fish with salt and pepper. Place in baking pan and cover with olive oil. Bake in oven at 70 to 80 degrees C for 15-20 min.

Dill-potato Salad:

4 small red skin potatoes, cooked  
1/4 c mayonnaise  
1/4 c buttermilk  
1/4 c sour cream  
1 tbsp dry mustard  
1 tbsp dill, chopped

Dice or slice potatoes. In a s/s bowl mix the remaining ingredients. Mix enough dressing to coat potatoes. Adjust seasoning.

Dill Crusted Salmon:

4 pc of 80 g salmon, skin removed  
salt  
pepper  
2 tsp Dijon mustard  
1 tbsp dill, chopped

Pour a touch of canola oil in a non-stick pan. Season the salmon on both sides and sear on med. heat until golden brown. Spread the presentation side of the salmon with mustard and tip it with dill. Set aside to rest.

Corn Fritter:

2 eggs  
1/2 c milk  
1/2 c to 1 c flour  
1 cup of corn kernels, cooked  
1 tbsp dill  
1/2 tsp cumin

In a s/s bowl beat eggs and milk together. Slowly add flour to make a batter. Add corn, dill and cumin. Adjust seasoning. Place 1 tbsp at a time of mix in hot oil until golden.

Cucumber and Dill Sauce:

1 c cucumber, finely chopped  
1/4 c red onion, finely diced  
1 clove garlic, crushed  
1/2 c yogurt  
1 tsp cumin  
1 tbsp dill, chopped

Mix cucumber with 3 tbsp sea salt and place in a bowl for 1/2 hour. Rinse well under cold water and pat dry. Mix with remaining ingredients.