



l'art de cuisiner

STARK & WHYTE

Mini Cocottes... “Baked Salmon”

Method

Ingredients (makes 2 servings):

2 fresh salmon fillets
8-10 cherry tomatoes (depending on size)
8-10 button mushrooms (quartered)
1 clove garlic (minced)
4 sprigs of thyme (optional)
Olive oil
Salt & pepper to taste
Fresh dill or tarragon (optional)
Fresh squeezed lemon juice or
2 lemon wedges

1. Heat oven to 175°C / 350°F degrees.
2. In each of the Staub “Mini Cocotte”, place a salmon fillet, 4-5 cherry tomatoes and ½ the mushrooms.
3. Add 2 sprigs of thyme and a pinch of minced garlic to each “Mini Cocotte”.
4. Season lightly with sea salt and fresh ground pepper.
5. Drizzle with olive oil.
6. Cover and bake for 15-20 minutes (until salmon is cooked through but still translucent pink in the middle.)
7. If using fresh dill or tarragon add just prior to serving.
8. Season with lemon juice prior to serving or serve with a lemon wedge.

Serve in Staub “Mini Cocottes” and enjoy!



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