

Salmon with Bubbly

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Four pieces fresh Akaroa salmon 75 to 100gms

1 fresh leek

30gs unsalted butter

100mls cream

squeeze of lemon juice

One glass champagne style wine

Salt and white pepper to season

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Dice the leek quite finely

In a shallow covered pan put 10 gs of the butter and the leeks, place on a low heat and cook gently until softened, place on the salmon fillets, season a little with a pinch of salt and white pepper , Pour over a glass of good New Zealand Methode Champanoise , cover and continue to cook very gently, around 6 minutes.

With a spatula, remove the salmon and leeks from the pan, leaving the cooking liquor, keep the fillets warm in a low oven

Turn the heat up high and rapidly boil the cooking liquids, reduce to half and add cream

Reduce again until sauce begin to thicken a little, whisk in butter and take off heat, Taste to season, adding a little lemon juice to finish.

Sauce can be strained if desired

Place salmon and leeks onto four plates and spoon over sauce

Serve with some new seasons potatoes and of course the remaining Bubbly !

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