

Salmon cooked in clay



Ingredients for 6 people

Fillat of salmon : 900 g	Tender clay : 1K
Pink peppercorns : 10 g	White pepper : 4 g
Olive oil : 4 cl	Fineseasalt : 10g

Recipe

Bone the salmon fillet, remove the skin and any black parts.

Mix the pink peppercorns with the white pepper, the fine sea salt and the olive oil. Bathe the salmon in this mixture and wrap it in a sheet of kitchen foil.

With the help of a rolling pin, roll out the soft clay between two sheets of **kichen foil ?** to the thickness of 5 mm. Form a base the size of the salmon fillet with half of the clay, put it on a baking sheet and place the salmon on it.

Cover the salmon with the remaining clay and seal it hermetically by pressing firmly all around the edge.

Preheat the oven to 140 degrees celsius. Cook the salmon for 50 mins and leave to rest for 10 mins before serving. To serve, break the clay cover with a serrated knife and cut the salmon into 6 portions.

Le plus du Chef

Soft clay can be found in hardware shops. Work it by hand for 1-2 mins to soften it before rolling it out. Clay hardens in the heat.