

Salmon l'Avenue

One of the most memorable meals I have had was in San Francisco at a restaurant called l'Avenue. It was salmon with a lobster sauce, topped with a julienne of carrot and leek. This is an attempt to create that dish. The sauce is actually adapted from a crayfish sauce recipe courtesy of Keith Floyd in his *Floyd on Fish*.

Planning

serves:	4
prep time:	45 mins
cooking time:	40 mins

Ingredients

salt and pepper

Method