

scoop salmon

Makes 8-10 servings

RECIPE FROM: Paul Vink, SAS Netherlands

INACTIVE PREP TIME: 12-24 hours

COOK TIME: 12-20 minutes

1 side of salmon

olive oil

sea salt

coarse black pepper

optional additional seasonings: sesame seeds, dried herbs, fresh herbs, garlic, etc.

2lbs fresh mushrooms, any variety

2 cups cooked risotto

NOTE ABOUT THE RECIPE FROM PAUL

I used to live in a fishing village in the Netherlands where Scoop Salmon is very popular. The village was on the former IJsselmeer. Before the dam (Afsluitdijk) was built, people fished on the Wadden Sea and IJsselmeer with authentic wooden boats called botters.

This dish is traditionally made with Schepzalm, salmon that is hot-smoked on the skin in a smokehouse, preferably with oak and beech wood. Because it is hot smoked, you cannot cut it and you have to scoop it – hence the name.

COMBINE olive oil, salt, pepper and any additional seasonings of choices in a bowl or resealable bag.

COAT salmon with olive oil mixture and allow it to marinate up to 1 day in the refrigerator.

PREHEAT oven to 400°F (220°C).

PLACE marinated salmon on a baking sheet and cook in the oven for 12-20 minutes depending on the thickness of the salmon.

WHILE the salmon cooks, saute mushrooms in a large skillet with olive oil, salt and pepper.

WHEN the salmon is done, remove from oven and flake into smaller pieces using a fork.

SERVE salmon over cooked risotto with sautéed mushrooms.

