



The Kitchen Consigliere

Angelo's Pan-Seared Salmon

Ingredients

- 2 Salmon Filets
- More than gourmet, "Glace de Fruits de Mer Gold"
- 1/2 cup olive oil
- Juice of 2 lemons
- Fresh dill
- Salmon rub
- 2 tbs unsalted butter
- 8oz heavy cream
- 1/4 cup pesto
- 4 cloves garlic: chopped
- 1/2 cup Parmesan cheese
- Paprika

Directions

1. In a medium size skillet, place 2 seasoned and rubbed salmon filets. Cook on each side approximately 2-3 minutes. Remove from heat and begin to prepare sauce.
2. Sauce: Combine butter, garlic, pesto, lemon juice and cream. Cook until sauce begins to thicken. Add "More than Gourmet" base. Remove from heat. Add cheese. Whisk until thoroughly combined. Pour desired amount over fish.

Recipe by Angelo Lutz

As seen on, Cooking with The Kitchen Consigliere
www.KitchenConsigliere.com