SALMON WITH BRIOTTET BLACKCURRANT LIQUEUR AND MUSHROOMS

INGRÉDIENTS

Salmon steaks	**4 cl**
Potatoes (special steamed or fried)	**8 cl**
Girolles (if not white or brown button mushrooms)	**200 g**
Cloves of garlic or shallots	**2 cl**
Olive oil	**3**
Fresh sprig of thyme or rosemary	**1 cl**
Water	**3**

PRÉPARATION

1. In a frying pan, fry the chopped potatoes in 2 tablespoons of olive oil for about 15 minutes, covered.
2. Then add the rinsed and chopped mushrooms. Leave to cook uncovered for about 10 minutes.
3. Place your salmon steaks on an ovenproof dish and bake for 10 minutes at 350°F (if you like your salmon just cooked, add 3 minutes if you like it cooked). You can also pan fry your salmon steaks or plunge them into boiling water for 12 minutes.
4. Meanwhile, in another pan, put 1 tablespoon of olive oil with the chopped garlic or shallots and the rosemary or thyme. Cook for a few minutes, taking care that the garlic/scallions do not burn.
5. Add the Briottet Blackcurrant Liqueur and the water and stir with a wooden spoon.
6. Let it simmer for a while.
7. While the sauce is heating, place the salmon steaks on a serving dish.
8. Season with salt and pepper. Cover with the still hot sauce and serve immediately.

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.