

Executive Sous-Chef John "JT" Thoms' recipe for:

**Salmon Napoleon with Avocado Puree and Saffron Sauce for Four**

Ingredients:

4 8oz Salmon Fillets

4 puff pastry sheets 2"x4" each

2 avocados

4-5 threads of Saffron

12-16 oz butter

3 tablespoons of heavy cream

2 shallots

2 tablespoons of white vinegar

2 fl oz of white wine

2 fl oz Italian style dressing

1 egg for egg wash

Place the **puff pastry** on baking sheet; brush them with egg wash and bake at 400F in a preheated oven for 18-20min.

**For avocado puree**, cut the avocados in quarters off the pit and off the "skin"; place in a blender with approx 2 ounces of Italian style dressing; puree until smooth.

**Saffron Sauce:** In a hot pan with 2 ounces of butter sauté 2 chopped shallots till translucent, add 2 tablespoons of white vinegar; reduce for three minutes and add 2 ounces of white wine and the saffron; let it reduce for another 3 minutes while stirring; add 3 tablespoons of heavy cream and simmer on medium to low heat for 4 to 5 minutes until it reaches a syrup like consistency; slowly incorporate 1.5 sticks of butter and strain. Keep warm on low heat.

**Slice salmon fillets** in half the long way; in hot pan add 4 ounces of butter (clarified if possible) and sear the pieces of salmon approx. 1 minute on each side. Remove the pan from heat.

**Assembly:** With a bread knife cut a lid off the baked pastry; place the bottom layer on the serving plate, add a piece of salmon fillet on the pastry; spread a spoonful of avocado puree on the salmon; add a second piece of salmon on top and spread more avocado puree over it; put top of puff pastry on and drizzle saffron butter sauce over it. Serve with your favorite starch and vegetables.

Enjoy!

J.T.