

Roast Salmon with hasseckback potatoes



Ingredients

- 1.2kg new potatoes, large ones halved
- 2 large fennel bulbs, cut lengthways into sixths
- 2 tbsp olive oil
- 100ml white wine vinegar
- 1 echalion shallot, finely diced
- 150g unsalted butter, cut into cubes and kept cold, plus 1 tbsp, softened
- 1 whole side of salmon (1kg)
- 15g dill, finely chopped 1 lemon, zested

Method

1. Preheat the oven to gas 6, 200°C, fan 180°C. Carefully cut thin slits into each potato, stopping about two-thirds of the way down. Put them in a large mixing bowl with the fennel; add the olive oil and toss until well coated. Tip into a large roasting tin and roast for 30-35 mins, stirring now and then until the fennel is lightly caramelised and starting to crisp.

2. Meanwhile, put the vinegar and shallot in a pan with 100ml water. Bring to a rolling boil and reduce by two-thirds (it will take 5-8 mins). Strain into a jug, reserving the shallot; set aside.

3. Rub the 1 tbsp of softened butter all over the salmon flesh and season well. Remove the roasting tin from the oven, move the vegetables to the side of the tin, then sit the salmon, skin-side down, diagonally across the tin in the space you've created. Roast for 25 mins.

4. Meanwhile, put 2 tbsp of the vinegar reduction in a bowl set over a pan of gently simmering water over a medium-low heat, being careful not to let the water touch the bowl. Once the reduction has warmed, add a cube of cold butter and whisk until melted. Repeat, adding 1 cube at a time and whisking constantly, until the mixture thickens slightly and becomes glossy (about 4-5 mins). Then add the butter 4-5 cubes at a time. Once you've added all the butter, taste and season with salt; reduce more if you want it to be sharper. You can also add a little of the reserved shallot for extra texture. Remove the sauce from the heat and keep warm until ready to serve, placing a piece of clingfilm directly on the surface of the sauce to stop a skin forming.

5. Garnish the salmon with the dill and lemon zest, and serve with the potatoes and fennel. Stir the beurre blanc and serve on the side.