

HOW TO MAKE

Stuffed salmon with zucchinis and feta sauce

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 3lb salmon filets • 1/3 lb cooked small shrimps • 1 teaspoon powdered fish stock • 2 to 3 green onions • 3 TBS panko • 6 zucchinis • 2 TBS butter • 1/3 lb feta • Heavy whipping cream (about 1 cup) • Salt, white pepper, espelette pepper 	1	Pre-heat the oven at 350°		
	2	Cut the fatty side of the salmon filet, cube it and cook 1 minute in the microwave with the shrimps, the fish stock and a few table spoons of water.	<ul style="list-style-type: none"> • 3lb salmon filets • 1/3 lb cooked small shrimps • 1 teaspoon powdered fish stock • 2 to 3 green onions • 3 TBS panko 	<i>«Make sure the salmon is skinned. You can replace the onions by some basil...»</i>
	3	Chop the onions. Add all the white part of the onions and 2/3 of the green to the stuffing, as well as salt, espelette pepper and panko.		
	3	Wash and slice the zucchinis. Sear them in a heavy pan in the hot butter (add a little olive oil to prevent burning). Place in a casserole dish. Season.	<ul style="list-style-type: none"> • 6 zucchinis • 2 TBS butter • Salt, white pepper, espelette pepper 	
	4	Put the servings of salmon on top (make a slit in each). Put the stuffing in the slits and bake for 12 minutes.	<ul style="list-style-type: none"> • 1/3 lb feta • Heavy whipping cream (about 1 cup) 	
4	Combine the feta with the cream to get a spoonable mixture. Add the remaining greens from the onions. Spoon on the salmon and zucchinis and broil until colored.			

