



## Almond Crusted Salmon with Lemon Sauce

### Ingredients:

2 pounds salmon  
2 tbsp butter  
1 medium leek, thinly sliced  
1 1/2 tbsp fresh lemon juice  
1/2 cup whipping cream  
1/2 sliced almonds, roughly chopped  
2 tbsp parsley  
1/2 tbsp grated lemon peel  
sea salt and pepper  
1/4 cup all-purpose flour  
1 egg, beaten  
2 tbsp olive oil

### For the sauce:

Melt 1 tablespoon of butter in a heavy saucepan. Add the leeks and saute for a couple minutes. Reduce heat to low, cover, and cook until the leeks are very tender, stirring occasionally, about 20 minutes.

Increase the heat to medium and stir in the lemon juice for about a minute until the liquid evaporates. Stir in the whipping cream and simmer for about 2 minutes until slightly reduced.

Cool slightly and then transfer mixture to a blender. Blend until smooth.

### For the salmon:

Mix almonds, parsley, lemon peel salt and pepper on a plate. Place the flour on a separate plate. Sprinkle salmon with salt and pepper and then dredge each side of fillets in flour.

Brush one side of each fillet with the beaten egg, then press the brushed side of the salmon into the almond mixture. Set the salmon fillets aside, nut-side up.

Melt the other tablespoon of butter with the olive oil in a large skillet over medium heat. Add the salmon on the skillet nut-side down and cook for about 5 minutes until the crust is nicely browned. Turn salmon over and cook until the salmon is cooked through, about five more minutes.

Reheat the sauce. To plate, spoon sauce onto the plate and then top with a salmon fillet. Garnish with a lemon twist if desired.