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BRIOCHE-CRUSTED SALMON, COLLARD GREEN AND FENNEL SALAD

INGREDIENTS

- 1 bunch collard greens, rinsed well
- ½ lemon
- ¼ teaspoon salt
- 1 small head fennel, root trimmed
- 1 6-8 ounce skinless filet salmon
- 1 slice brioche bread
- Extra virgin olive oil
- ¼ cup buttermilk vinaigrette (or salad dressing of your choice)

INSTRUCTIONS

1. Preheat your oven to 375°F.
2. Trim out the thick center stem toward the bottom of the collard green leaves. Stack the leaves, roll them tightly and slice thinly crosswise into thin ribbons. Squeeze some of the lemon juice over the collards, season with the salt, and massage to distribute the seasoning and tenderize the greens. Set aside.
3. Shave the fennel crosswise using a mandoline slicer into paper-thin slices. Place the shaved fennel in a bowl with ice water to crisp for 10 minutes while you cook the salmon.
4. Place the brioche on your cutting board and place the salmon directly on top so it fits within the slice. Trim away the bread that is not touching the salmon, leaving only a layer of brioche on the filet.
5. Heat a saute pan on medium heat and add a drizzle of extra virgin olive oil. Place the salmon, brioche side down, into the pan so the bread begins to get toasted in the oil. Cook, swirling/shaking the pan occasionally until the bread is lightly toasted, about 5 to 7 minutes, then transfer the pan to the oven to cook for 3 to 4 minutes.
6. Meanwhile, drain the fennel and place it with the collard greens, add the buttermilk vinaigrette and toss to coat. Place a nice portion on a serving plate.
7. Remove the salmon from the oven, flip it over in the pan then transfer to the serving plate and serve while still warm with a little extra buttermilk vinaigrette.