

Salmon pudding

For me, salmon pudding is a clear potato dish. It's out of this world, and simply one of the best. Be careful when making salmon pudding. Take your time and appreciate the fiddling and tinkering. This will all pay off in the form of a lovely salmon pudding that's worthy of a Michelin star. Make sure to cook lots of onions in butter and spoon over plenty of the egg mixture so it ends up all around and between each layer. And make sure you have plenty of salmon! A potato dish it may be, but it's also a salmon pudding. Follow the recipe and get a black belt in fiddly cooking.

1 ¾ lb. (800 g) waxy potatoes,
peeled and boiled
½ stick (50 g) butter
2 yellow onions, finely sliced
3 eggs
¾ cup (150 ml) heavy cream
Finely grated zest of 1 lemon
17 oz. (480 g) marinated salmon
(see page 42), in approx. ½-inch (1-cm)
thick slices
1 bunch dill, roughly chopped
1 lemon, in wedges
5 oz. (140 g) clarified butter, for serving
Salt and freshly ground black pepper

Set the oven to 350°F (175°C) fan.

Slice the potatoes into slices ¼-inch (½-cm) thick.

Melt ½ stick (50 g) of butter in a saucepan, add the onion, and cook for a few minutes until soft. Strain off the butter and let the onion cool.

Whisk the eggs and cream together. Season with salt and pepper and add the lemon zest.

Now all the ingredients are ready for assembly: Start by lining an ovenproof dish (roughly 9 ½ inches or 24 cm in diameter) with an even layer of potatoes. Spoon over some of the egg mixture, cover with salmon slices, and spoon over additional egg mixture. Press lightly with your hand to make the pudding compact. Then add a layer of onion, some egg mixture, dill, and finally a layer of potatoes in a nice pattern on the top. Press down with your hand to make the pudding really compact and spoon over the rest of the egg mixture.

Bake in the middle of the oven for around an hour. Serve with lemon wedges and clarified butter.

