

Poached Salmon with Hollandaise

Sauce:



Ingredients For 6 people

SALMON

- Six 6-ounce, center-cut, skinless salmon fillets
 - 1 cup dry white wine
 - 1 rib of celery, coarsely chopped
 - 1/2 medium onion, coarsely chopped
 - 1 bay leaf
 - 1 tablespoon black peppercorns
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- Salt

HOLLANDAISE SAUCE

- 2 large egg yolks
 - 1 1/2 tablespoons water
 - 1 tablespoon fresh lemon juice
 - 1/2 teaspoon Dijon mustard
 - 1 tablespoon finely chopped tarragon, plus whole leaves for garnish
 - 1/8 teaspoon cayenne pepper
 - 1 stick unsalted butter, cubed, at room temperature
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- Salt

How to Make It

Step 1 Prepare the salmon and prep the hollandaise

Bring a pot of water to a boil. Arrange the salmon fillets in a deep skillet in a single layer. Add the wine, celery, onion, bay leaf and peppercorns and enough of the boiling water to fully cover the salmon. Cook over moderate heat at a bare simmer until the salmon is just firm, about 10 minutes. Transfer the salmon to a platter and pat dry. Sprinkle lightly with salt.

Step 2 Meanwhile, make the hollandaise

In a heatproof bowl set over a pot of simmering water, whisk the egg yolks with the water, lemon juice, mustard, chopped tarragon and cayenne until slightly thickened, about 2 minutes. Gradually add the butter, whisking constantly until fully incorporated, about 5 minutes. If the sauce is too thick, whisk in warm water, 1 teaspoon at a time, until the sauce is just pourable. Season with salt.

Step 3

Spoon the hollandaise over the salmon fillets, garnish with tarragon leaves and serve.