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## CHEF DALE SNIFFEN RECIPE

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### **Crispy Skin Salmon Steak with Chilli Crab Hollandaise**

Serve 4 people

#### **Prep list**

4 / 180gm Skin on Salmon steaks (mid section or tail end)

2 tbsp Chef Dales Seafood Blend

2 Tbsp Extra virgin olive oil

#### **Method**

Pat dry salmon steaks with kitchen paper. Rub seafood blend onto the flesh side of the salmon. Rub olive oil onto salmon. Place salmon steaks skin side down onto to a NON preheated pan. Now turn your stove ON to medium heat, then slowly render the skin for 10 minutes or until crispy. Turn to flesh side and cook a further 2 minutes.

### **Chilli Crab Hollandaise Sauce (blender method)**

350gm Unsalted butter diced

3 Egg yolks (160gm) (Room temperature)

1 teaspoon water

1 tbsp White wine vinegar (6% acid)

2 tbsp Lemon juice

salt & freshly milled black pepper - to taste

2 teaspoon Fresh chopped red chilli

100gm Cooked crab meat (squeeze out liquid)

#### **Method**

- Slowly melt unsalted butter to 80C
- Combine in a blender bowl, yolks, water, vinegar and lemon juice
- Blend @ full speed until thick and foamy then—>
- Slowly add melted butter @ full speed until thick and creamy. Season with salt & white pepper, add chilli and crab