**Grilled Salmon with Lentil Ragout and Horseradish Cream**

**10 portions**

**Description Qty. Unit of Measure Notes**

Salmon fillet 2 ½ lbs

Lime juice 1 fl oz

Chervil, fresh 1 tablespoon

Bacon 2 oz

Onions 8 oz

Leeks 8 oz

Carrots 8 oz

Celery 8 oz

Garlic 2 cloves

Tomato paste 2 oz

Green lentils 12 oz

Chicken stock 3 pints

Salt ½ teaspoon

Cider vinegar 3 fl oz

Dry white wine 4 fl oz

Fond de veau 6 fl oz

Horseradish Cream 20 oz

**Method:**

1. Portion salmon and marinate with the lime and chervil.
2. Render bacon and add onions, leeks, carrots, celery, and garlic. Sweat until tender. Add tomato paste and cook for 3-4 minutes.
3. Add lentils, stock, and salt. Simmer until lentils are tender (about 45 minutes). Add cider vinegar, wine and fond de veau, simmer for 15 minutes.
4. Grill salmon and serve over lentil topped with horseradish cream.