

Roasted Salmon with Coulis of Red Grapes

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Serves: 6

Coulis of Red Grapes

1 pound red seedless grapes
2 tablespoons unsalted butter
1 leek, white part, cut in half lengthwise and thinly sliced
3 mushrooms, thinly sliced
1-teaspoon salt
¼ teaspoon white pepper
1-½ cups dry white wine (HdeH vermouth if preferred)
1 ½ cups clam juice or fish stock
1-cup heavy cream
Dash of Tabasco

Salmon

6 (7-ounce) salmon fillets
Salt and white pepper to taste
4 tablespoons (1/2 stick) unsalted butter
Red grapes for garnish (optional)

1. Remove grapes from stems and puree in a blender –reserving 6 small clusters for garnish later – until smooth. Strain to remove skins and reserve juice in another container. (Do not wash the blender yet.)
2. Melt butter in a medium saucepan over low heat. Add leek, mushrooms, shallots, salt, and pepper, and cook until soft, but not colored, about 5 minutes. Turn heat to high, add wine, and reduce by half. Add clam juice and reduce again by half. Add cream and reduce one more time by half.
3. Preheat oven to 450F
Puree cream mixture until smooth in the unwashed blender, then pass through a medium strainer. Pour back into pot and stir in reserved grape juice and Tabasco. (Since grape juice is so delicate it's important not to apply much heat once the purees are combined. Do not bring this sauce back to a boil. You can keep it warm in the top of a double boiler over simmering water or a bain-marie.)
4. Season fillets all over with salt and pepper. Melt remaining 4 tablespoons butter in a large skillet over high heat. Sauté fish for 1 minute. Turn over, transfer to oven, and bake, uncovered, for 3-5 minutes.
5. Arrange fish on individual plates. Spoon on warm sauce and garnish with additional grapes, if desired. Serve immediately.