

# *three streams*

## **Ingredients:**

500g of Salmon cut into roughly 4 portions of 125g each, around 2 inches thick  
2 to 3 quarts of olive oil, or enough to submerge the salmon  
Salt and white pepper  
1 bunch leeks  
3 tablespoons unsalted butter  
1 cup dry white wine  
1/2 cup crème fraîche  
1 bunch fresh chives, thinly sliced

## **Preparation:**

### **Leeks**

Remove the top green portion and the root from the leeks. Slice the leeks in half lengthwise then thinly slice them crosswise, into half-round shapes. Place the leeks in a deep bowl and fill with water, stirring the leeks to remove all of the dirt. Remove the leeks from the water with a strainer avoiding the dirt, which has settled on the bottom. Place the leeks in a sauté pan with 3 tablespoons of butter, 1 cup of white wine, and salt and white pepper to taste. Cook on low heat until wine has evaporated and leeks are soft, about 25-30 minutes. Keep warm until ready to serve.

### **Chive Crème Fraiche**

Place 1/2 cup of crème fraîche, in a bowl, with the sliced chives and salt and white pepper to taste, mix until well combined.

### **Salmon**

Pour olive oil into a high-sided sauté pan and heat to 150°F. Season both sides of salmon filets with salt and white pepper. Using a slotted spatula place the seasoned salmon in the hot oil, being sure that the salmon is completely submerged in the oil. Cook the salmon about 8 to 10 minutes for medium to medium-well doneness. Using a slotted spatula remove the salmon and drain on a paper towel

Divide the leeks evenly onto four plates, place the salmon on top of each, add a spoonful of chive crème fraîche on top. To further enhance the dish, a dollop of Caviar adds a nice bit of saltiness as well as a wonderful color for presentation.

### **Pair with KWV Classic Chardonnay:**

This elegantly styled chardonnay shows orange blossom, peach and lime aromas on the nose with undertones of minerality. The palate is chalky with hints of peach followed by a creamy lingering finish.

### **Recipe by KWV WINES.**

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