



20th ANNIVERSARY
1992 - 2012

Roasted Salmon on Ratatouille Galette



Ingredients (Serving 3)

White Toque

Description	Item code
20 oz Ratatouille Mix Vegetables	42012
12 oz Spinach Leaves	40401
12 oz Butter Puff Pastry 1/2 Sheet	64025
2 oz Echire Unsalted Butter Cup	59250

At your local supermarket

Description
12 oz Salmon
1 box Wild Rice Cooked and Chilled
1 jar Pitted Salt Cured Olives (14oz)
14 oz portion Smoked Salmon Shredded
1 bunch Fresh Scallions Chopped
2 oz Red Pepper Sauce
1 lb Cooked 200-300 Shrimp
Garlic
Olive oil

Cooking directions

1. Bake a disk of puff pastry.
2. Sauté the ratatouille with olive oil and the spinach with butter and garlic.
3. Bake the salmon previously seasoned with olive oil, salt & pepper.
4. On the plate, put the warm puff pastry in the center, then the spinach and ratatouille. Top the garnish with the roasted salmon.
5. Finish the plate with a row of each sauce.

Sauce: Beurre Blanc, Red Pepper