



POTATO GNOCCHI WITH PAN FRIED SALMON AND CREAMY SAFFRON AND LEMON SAUCE



PREP.....0:10
 COOK.....0:40
 INGREDIENTS.....7
 DIFFICULTY.....**MEDIUM**
 SERVINGS.....4

INGREDIENTS

4 x 200g portions of salmon, skin removed and boned

500g packet Angelo's Potato Gnocchi

2 cups pure cream or 1 tin carnation milk (reduced fat variety can also be used, if preferred)

Zest of 1 lemon

Juice of half lemon

Pinch of saffron threads

¼ cup dill, leaves picked

Salt and freshly cracked pepper

METHOD

In a heavy based pan sear the salmon until still a little pink in the middle approximately 5 to 6 minutes each side. Set the salmon aside and keep warm. Salmon can also be baked or poached.

In a heavy based fry pan, add cream or carnation milk, lemon zest and juice and bring to a simmer on low to medium heat. Place the saffron threads in a cup and steep in 2 tblsp of hot water for 2-3 minutes, to bring out the colour. Add the saffron threads and liquid to the cream and stir to infuse the colour, and adjust the seasoning. Place heat under pan on low and allow the sauce to simmer.

Cook Angelo's Potato Gnocchi in salted boiling water. As soon as Gnocchi float to the top of the water, use a slotted spoon to remove and add to the saffron sauce, gently tossing the Gnocchi to cover them. Allow the sauce to simmer with the gnocchi for 2-3 minutes until the sauce has thickened slightly. Stir in the dill and adjust seasoning, if required.

Place gnocchi on plate with the seared salmon on top and serve immediately.