

salmon alla yeltsin

25

The use of vodka as well as flambéing the dish makes the cooking of "salmon alla yeltsin" a dangerous adventure.



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salmon alla yeltsin

- olive oil
- 4 onions
- 1 bunch of fresh sage leaves
- 800 g salmon
- 3 jiggers of vodka (> 40 % vol.)
- salt and black pepper
- 1000 g farfalle
- 1 baguette



1. Chop the **onions** into small pieces and sear them in hot **olive oil, salt** modestly.



2. Cook the **farfalle** in boiling water al dente, don't forget the salt.



3. Wash the **sage** leaves and don't chop them.



4. Cut the **salmon** in 1 inch cubes and add them together with the sage to the onions. Season with freshly ground **black pepper** and stir the ingredients.



5. Pour the **vodka** into the pan and carefully ignite it immediately (step back!) **Salt** it after the flame has dissolved. As soon as the salmon is done, remove the pan from the stove.



6. Serve **pasta** and **salmon** with additional freshly ground **black pepper** and crispy **baguette**.