

## **SALMON BAKED IN PARCHMENT WITH COUSCOUS AND CURRY BUTTER**

Recipe courtesy Tyler Florence

Yield: serves 4

Time: 45 minutes

### **Ingredients**

#### **Salmon and Mussels:**

4 6-oz salmon fillets, boneless and skin removed

16 mussels, cleaned and de-bearded

2 tablespoons toasted fennel seeds

2 tablespoons toasted coriander seeds

1/2 tablespoon Kosher salt

1/4 teaspoon freshly ground black pepper

Extra-virgin olive oil

Juice of 1 lemon

3 scallions, finely sliced, for garnish

1/4 bunch cilantro, for garnish

#### **Couscous:**

1 cup couscous

2 tablespoons chopped fresh cilantro

1/2 teaspoon lemon zest

8 frozen cubes of chicken stock (about 2 tablespoons per cube)

Kosher salt and freshly ground black pepper

#### **Curry Butter:**

1 stick of unsalted butter

2 tablespoons curry powder

1 fresh red chile, roughly chopped

1 clove of garlic, peeled

Kosher salt and freshly ground black pepper

## **Directions**

Pop 2 sheet trays into the oven and preheat to 350 degrees F.

Begin by making a seasoning with fennel and coriander seed and salt and pepper. Pound spices with salt and pepper in a mortar and pestle until you have a rough powder. Make curry butter by combining ingredients in a food processor and pulsing until smooth. Season salmon with half of the spice mix and set aside remaining mix for couscous. In a large mixing bowl combine couscous, cilantro, lemon zest and remaining seasoning. Stir well to combine. Then divide evenly amongst four large pieces of parchment (big enough to create a folded pocket for the salmon). Nestle into the couscous 2 frozen chicken stock cubes for each portion. Top with the piece of salmon and then smear a tablespoon of the curry butter on top. Squeeze lemon juice over the top of each piece of fish and couscous then set 4 mussels around the fish in each packet. Fold over the parchment to create a pocket and trim paper to make a heart shape. Crimp over the edges, working from one end to the other to secure the paper tightly then brush with olive oil so the paper doesn't burn. Carefully transfer the parchment pockets to the hot sheet trays (you will probably need to put 2 per tray) then bake in the oven for 15 minutes.

When done, the paper will puff up. Cut open tableside with scissors and shower with fresh chopped scallions and cilantro.