

## Sorrel Sauce based on Saumon a l'Oseille Troisgros

1 Tbsp unsalted butter  
1 large shallots finely chopped  
1 cup dry white wine  
Salt and freshly ground white pepper  
1 cup heavy cream  
2 oz. Sorrel

Wash sorrel, tear in pieces, removing the thick central vein. Dry well and set aside.

Saute the shallots in butter. Add wine, salt and pepper. Cook at med-hi heat until wine is reduced by about half. Add cream and continue cooking at med-hi heat until cream is thick enough to coat a spoon. [This is not a really thick sauce so you still see the spoon through the sauce]. The sauce can be made ahead to this point.

Poach salmon in a Court Bouillon for Fish and keep warm. This is different from the Troisgros recipe but if you need to keep the salmon warm rather than cut salmon scallops and saute them super fast in a hot skillet, poaching is the way to go.

When ready to serve, bring the cream sauce back to simmer and place salmon on heated plates, stir the sorrel into the hot sauce, stir once or twice to mix well and serve over salmon. [Sorrel turns olive colored very quickly so you have to mix into the sauce and get it to the table quickly if you want it to remain as green as possible.

Recipe was based on the recipe from Daniel Boulud's cookbook.

### References

<http://www.thepollacks.com/recipes/SalmonandSorrelTroisgros.htm> [from Daniel Boulud's cookook]