

Father's Day

RECIPE KIT

NORWEGIAN SALMON

Chardonnay Tarragon Sauce

(Serves 4) EASY ★☆☆☆ TIME: 20mins



METHOD

1. Season salmon with salt and pepper.
2. Add oil in a pan and pan sear for 3 to 4 minutes till golden brown. Squeeze lemon over salmon.
3. Baste with juices in the pan.
4. Remove salmon from the pan and let it rest with the juices for 3 minutes.
5. Heat chardonnay tarragon sauce in a small pot. Keep stirring till it boils gently.
6. Serve salmon with sauce.

INGREDIENTS

Norweigan Salmon	4 pcs, 160g each
Chardonnay Tarragon Sauce	100ml
Corn Oil	60ml
Lemon	1 pc

SCAN TO VIEW
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