

Poached Salmon with Mousseline Sauce

Ingredients:

Atlantic salmon (enough for eight)

Court Bouillon:

3 quarts water
2 sliced carrots
2 onions (halved with a clove inserted in each)
2 bay leaves
10 whole peppercorns
Bunch parsley
1 teaspoon salt
1 ½ cups dry white wine



Mousseline Sauce:

1 cup melted butter (salted)
6 egg yolks
1 ½ tablespoon lemon juice
½ teaspoon salt
½ teaspoon pepper
1 tablespoon chopped fresh dill
¼ cup whipped cream
Cucumber slices for garnish

Instructions:

Cut the fresh Atlantic Salmon into small squares. If you are serving it as a main course, then prepare larger pieces. Set aside.

Court bouillon:

Fill a soup pot with 3 quarts of water, and add all ingredients. (carrots, onions, bay leaves, peppercorns, parsley, salt, wine) Bring to boil and simmer for 30 to 40 minutes. There is no need to put a cover over the pot (as in the video). Strain and set aside.

Mousseline Sauce:

Mousseline sauce is a hollandaise sauce with whipped cream added. Put the egg yolks, lemon juice, salt and pepper into your blender. Blend at high speed. Leave the motor running as you slowly add the hot melted butter. (Butter should be

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hot) Then add the fresh dill, blend another minute. Pour into a mixing bowl and fold in $\frac{1}{4}$ cup lightly whipped cream. Keep warm over a double boiler pot of hot water, until serving.

You can heat this sauce up just before serving but it must be done carefully to avoid burning. Poach the salmon in the court bouillon 3 to 5 minutes, until the out side is opaque. Transfer to a plate and pour the mousseline sauce over salmon. Add sliced cucumbers and sprinkle all with fresh pepper.

As I mentioned in the video, mousseline sauce is a hollandaise sauce with added whipped cream, therefore you can use your own favorite hollandaise recipe if you prefer and just add the cream. I've even used instant envelopes by Knorr, which again saved me time to play the game, and was delicious!

Edwardian table manners:

Etiquette at the dinner table began with good manners while eating, and was essential to avoiding embarrassment.

Edwardians must never show any greediness while filling their plates with fare. Indecision must be avoided. Do not chose or change your mind when asked your preference, never hesitate.

Eat soup with the side of the spoon, without noise. Never, if possible, cough or sneeze at the table. Do not allow the servant to fill your glass with wine, if you do not wish to drink it. Do not open your mouth while chewing, but keep the lips closed. It is not necessary to show people how you masticate your food.

Using a napkin in place of a handkerchief to wipe your forehead, face or nose is an outrage. Never rest your hands or elbows or play with your fingers upon the table, or sit too far back, or lounge.

Do not play with your cutlery. Eat fruit with silver knives and forks. And most importantly... Never allow butter, soup or other food to remain on your whiskers!

From the Titanic Murder Mystery Dinner at <http://www.printablemysterygames.com>