

## Salmon Mousseline with Beurre Blanc

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The Food Fellas

Serves 4

### Mousseline

1 lb salmon fillet  
2 egg whites  
 $\frac{1}{4}$  cup cream  
Salt and Pepper

### Sauce

1 shallot (minced)  
 $\frac{1}{2}$  cup white wine  
 $\frac{1}{4}$  lb unsalted butter  
Salt and Pepper

Blend the salmon fillet in a food processor  
Add egg whites and cream, season with tarragon, salt and pepper

Reduce the white wine and shallots in a skillet.  
Slowly add the butter, season with salt and pepper.

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