



Salmon in a brandy sauce *Salmón al brandy*

Serves 4

1 large onion, peeled and chopped, 3 tablespoons olive oil, 3 garlic gloves peeled and crushed, 250 gram tomatoes, peeled and chopped, ½ teaspoon of sugar, 250 ml fish stock, 125 ml cognac or brandy (I always pour a little bit more 😊), 1 red chilli pepper, fresh or dried, salt, 4 salmon fillets 150-175 gram

Preparing

Sauté the onion and garlic until soft. Add the tomatoes and the sugar. Turn the heat up fairly high and cook for 8 minutes until the sauce has a jammy consistency. Pour in the fish stock and brandy, add chilli and salt to taste, and then simmer for 5 minutes. Put in the salmon fillets and simmer over a low heat for a further 8 to 10 minutes, uncovered and turning them over once until they are done. I prefer them slightly underdone.

Finishing

Put the fillets on a plate and add some sauce nice with a couscous, potatoes salad or black pasta.

