

Pan-Seared Salmon with Citrus Beurre Blanc

A light, refined spring recipe for Colorado kitchens

Serves: 1 (easily scaled for a crowd)

Cook Time: 15 minutes

Skill Level: Easy to Intermediate

Ingredients

For the Salmon:

- 1 salmon fillet (6 oz, skin-on)
- Salt and freshly ground black pepper, to taste
- 1 tsp olive oil
- 1 tsp unsalted butter (optional, for basting)

For the Citrus Beurre Blanc:


- 1 tbsp finely minced shallot
 - 2 tbsp dry white wine (Sauvignon Blanc works well)
 - 1 tsp fresh lemon juice
 - 1 tsp fresh orange juice (blood orange adds a beautiful twist)
 - 2 tbsp unsalted butter (cold, cubed)
 - Salt, to taste
 - Zest of ¼ lemon (for garnish)
 - Fresh herbs like chives or tarragon, for garnish
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Instructions (Using the Fisher & Paykel Range)

1. Sear the Salmon

Heat a skillet over **medium-high heat** on the Fisher & Paykel's gas burner. Add olive oil. Pat the salmon dry, season both sides with salt and pepper, and place skin-side down in the hot pan.


Sear for **4–5 minutes**, pressing gently with a spatula to prevent curling. Flip and cook for **1–2 minutes more**, basting with butter if using.

 *The Fisher & Paykel's high-powered burners give you that golden, restaurant-style sear while maintaining control for delicate proteins.*

2. Make the Citrus Beurre Blanc

In a small saucepan over low heat, add shallot, white wine, lemon juice, and orange juice. Simmer until reduced by half.

Remove from heat and slowly whisk in cold butter, one cube at a time, until the sauce is creamy and emulsified. Season with a pinch of salt.

 *The dual-fuel range's precise simmer function prevents your sauce from breaking—essential for beurre blanc success.*

3. Plate and Garnish

Spoon the citrus beurre blanc over the salmon. Garnish with lemon zest and fresh herbs. Serve with roasted spring vegetables, herbed couscous, or a fresh arugula salad.