



## BACON CRUST SALMON

### INGREDIENTS

1 lb hobbs bacon  
1 c chopped parsley  
1/2 c chopped chives  
4 c panko bread crumb  
8 oz butter  
24 oz salmon, cut into six 4oz portions  
6 c spinach risotto  
1 c black garlic beurre noisette

Serves 4

### DIRECTIONS

For Bacon Crust:

- Dice and render the bacon until very crispy.
- Strain the bacon and reserve the rendered fat.
- Combine the rendered bacon and herbs in a food processor. Puree until finely ground, scraping the bowl as needed.
- Add the Bread Crumb and process until fully incorporated into the bacon mixture.
- Meanwhile, melt the butter and warm the bacon fat if needed. With the food processor running, add the bacon fat and butter.
- Turn the crust out onto a large piece of parchment paper and place an additional parchment on top of the crust. Using a rolling pin, press the bacon crust out towards the edges of the paper until it is 1/8 inch thick.
- Chill the bacon crust for one-hour minimum until very firm.
- Using a pizza cutter or sharp knife, cut the crust to the desired size. The crust should be just smaller than the salmon portions.