

Potato Crusted Salmon Fillet

Serves 8

Ingredients:

- 2 (2 pound) pieces center-cut salmon fillet
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 2 large russet (baking) potatoes (about 1 1/2 pounds total)
- 1 stick (1/2 cup) unsalted butter, melted
- 2 tablespoons olive oil
- Lemon slices for serving

Special equipment: An adjustable-blade slicer (Mandoline)

Preparation:

Trim 1 to 2 inches off thinner (belly) side of salmon fillets so that remaining fillets have a more even thickness. Reserve the belly strips for another use. Cut each fillet into 4 roughly equal-size pieces for a total of 8 pieces.

Arrange fish, skin side down, on a baking sheet (or 2 dinner plates). Season with 1 teaspoon each salt and pepper.

Scrub potatoes well and peel. Cut several 1/16-inch-thick slices lengthwise from wider side of 1 potato with slicer.

Dip potato slices, one at a time, in butter and lay slices on top of one piece of fish in an overlapping pattern, covering surface completely. Continue cutting until tops of all pieces of fish are coated. Lightly brush any remaining butter over scales, and chill until butter is firm, about 1 hour.

Preheat oven to 400°F with rack in middle. Line a large rimmed sheet pan with foil.

Heat oil in a 12-inch nonstick skillet over medium heat until it shimmers (dip a corner of a fish fillet into skillet to test; it should sizzle). Add 2 to 3 pieces of fish, potato sides down, to skillet. Cook until potatoes are golden brown and crisp, 2 to 4 minutes. Carefully turn fish over using 2 spatulas and cook until skin is golden and crisp, about 2 minutes. Carefully transfer fillets (again using 2 spatulas), skin sides down, to sheet pan. Brown remaining fillets.

Roast fish in oven until just cooked through, 4 to 8 minutes (depending on thickness; a possible visual clue—the better quality the salmon, the less likely you'll see it—is when the white albumin in the fish exudes from the fish and begins to set).