

BOB'S

RECIPES

POTATO SALMON CASSEROLE

by Bob the Chef



INGRÉDIENTS

- 3 large potatoes, diced (about 1.5l or 6 cups)
- 80 ml (1/3 cup) butter
- 80 ml (1/3 cup) milk
- 454 g (1 lbs.) fresh spinach
- 250 ml (1 cup) shredded cheese of your liking
- 600 g (1 1/2 lbs.) of salmon (fresh or frozen)
- 2 fresh bay leaf
- 1 star anise
- 15 ml (1 tbsp.) peppercorns
- 1 carrot, cut in quarters
- 1 onion, cut in quarters
- 1 celery stick
- Salt and pepper to taste

INSTRUCTIONS

1. Boil the potatoes in a large pot until they're soft
2. Drain, mash the potatoes while folding in the butter and milk, then season to taste with salt and pepper
3. Set aside
4. In a separate pot, add the salmon, bay leaves, star anise, carrot, onion and celery
5. Cover with cold water, bring to a boil and cook for 30 minutes
6. Slowly remove the salmon and set aside. Use a sieve to filter out the stock for another recipe
7. Once the salmon has cooled off, shred it in small pieces
8. Layer the following in a low casserole dish (18 cm x 22 cm or 9 in. x 11 in.): the shredded salmon, the spinach and the mashed potatoes
9. Sprinkle with shredded cheese
10. Grill in an oven at 220° C (425° F) for 20 minutes



PREPARATION TIME: 30 minutes



BAKE TIME: 60 minutes



SERVES: 4 to 6



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Fromagerie des nations, fruiterie 440,
Odessa Poissonnier



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