

# Roasted salmon with Picandou Raclette and sunny vegetables

## Informations

People : 4

Preparation : 30 min.

Cooking time : 5-10 min.



## Ingredients

- 4 Picandou Raclette
- 2 leeks
- 80g of Isigny AOP butter
- 1 salmon fillet
- 200 g of Sud'n' sol vegetables
- 1 lemon

## Preparation steps

1. Wash and slice the leeks into thin rings.
2. Cut a few pieces of salmon.



3. Prepare a leek fondue: melt the Isigny butter in a pan, then add the finely chopped leeks.
4. Place a tablespoon of leek fondue in the bottom of a pan.
5. Cover with a few pieces of salmon.
6. Blot the Sud'n'Sol vegetables with a paper towel, then add the equivalent of a spoonful to the pan.
7. Add a squeeze of lemon juice for seasoning.
8. Add a Picandou Raclette.