

RECIPE//

C'est Si Bon!

Cecile Mercante's salmon with champagne sauce is a bubbly taste of her native France

Cecilia Mercante is best known for her pastries, but this is a favorite dish, one she prepares every year for her teenage daughter's birthday. She got the recipe from a friend in her native France, but she tweaked it a bit to make it her own. — *Molly Abraham*

**> SALMON WITH
CHAMPAGNE SAUCE**

3 tablespoons minced shallots

3 tablespoons olive oil

2/3 cup vegetable broth

2/3 cup whipping cream

2/3 cup champagne

3-1/2 tablespoons butter

Salt and pepper

**2 cups chanterelle
mushrooms, chopped**

**1 pound of salmon (wild, if possible)
cut in four pieces**

In a saucepan, cook the shallots in olive oil for 5 minutes or until the shallots are transparent. Add broth and cook for two minutes to reduce a little bit.



Add the whipping cream and three-fourths of the champagne.

Reduce a little bit.

Add the rest of the champagne and 3 tablespoons of butter. Whisk it 1 minute, taste, and add salt and pepper.

In a skillet, slowly cook the mushrooms in the remaining butter (about 10 minutes).

Add a small amount of olive oil to a skillet and cook the

salmon, making sure you don't overcook it. Plate the salmon and mushrooms and pour the sauce over all.

"And, of course, drink some champagne!" adds Mercante.

Serves 4.

(For more on Mercante, see the May 2007 issue of Hour Detroit.)