

## **Cranberry Salmon Tangine**

### **Chef William Merelle**

3 pounds of fresh salmon filet  
1 lemon wash and sliced  
1 cup of dried cranberries  
3 stems of thyme  
3 stems of oregano  
1 pinch of sea salt  
1 pinch of pepper  
1 oz of extra virgin olive oil  
2 cups of cranberry juice  
1 fennel head

#### **Directions:**

Slice the fennel in 1/4 inch thick slices.

Slice the lemon in 1/4 inch thick rondel.

Layer the lemon slice first then the fennel slice flat in a tangine dish and add the oregano and thyme.

Rub the salmon filet with the olive oil and then season with the salt and pepper.

Place the salmon on top of the lemon and fennel, sprinkle the cranberries on the salmon.

Boil the cranberry juice down by 1/2.

Pour the cranberry juice on the salmon and cover with lid.

Cook over medium heat for 15 minutes.

Bon Appetit