

Salmon Gratin with Garlic and Herbs

Nurja · 09/05/2025



Prep Time

45

Difficult

Easy

Servings

4-6

Description

This creamy and flavorful salmon gratin combines tender salmon, wilted spinach, sweet cherry tomatoes, and the rich taste of Boursin cheese with garlic and herbs. Baked to perfection, the gratin is finished with a luscious cream sauce that complements the delicate fish. Served alongside pasta, this dish makes for a comforting and satisfying meal that's perfect for any occasion.

Ingredients

- 400g salmon
- 70g spinach
- 1 pack of cherry tomatoes
- 1 tbsp lemon pepper
- 1 tbsp black pepper
- 1 tbsp salt
- 250ml heavy cream
- 1 Boursin cheese with garlic and herbs
- 4 servings of pasta

Instructions

1. Preheat the oven to 200°C (400°F, conventional).
2. Cut the salmon into smaller pieces
3. Place the salmon in a baking dish and season with lemon pepper, black pepper, and salt. Toss to coat the salmon evenly with the spices.
4. Cut the Boursin cheese into pieces and spread it evenly over the salmon
5. In a skillet, sauté the spinach over medium heat until wilted (about 3-5 minutes). You can use a bit of oil or butter to help with this.
6. Once the spinach is wilted, spread it evenly over the salmon in the baking dish.
7. Pour the heavy cream over the salmon, spinach, and cheese in the baking dish.
8. Cut the tomatoes in half and add them to the dish for sweetness and flavor.
9. Place the baking dish in the oven and bake for about 20-25 minutes, or until the salmon is cooked through and the gratin has a nice golden brown top.
10. While the gratin is baking, cook the pasta according to the package instructions. Once the pasta is done, drain it and set aside.
11. If you prefer, you can save some of the pasta water to adjust the sauce consistency in the gratin later.
12. Once the gratin is done, remove it from the oven and stir so the cheese and cream mix with the salmon, spinach, and tomatoes.
13. Serve the gratin directly on the plates alongside the cooked pasta. If the sauce is too thick, you can loosen it with a little bit of the pasta water.