

## CURRIED SALMON

### INGREDIENTS:

4 portions of salmon  
350 litres of stock  
1 onion  
1 tablespoonful of curry-powder  
1 teaspoon of anchovy sauce  
28 grams of butter  
Juice of ½ lemon  
Pepper and salt to taste

### DIRECTIONS:

Cut up the onions into small pieces, and fry them to a pale brown in the butter.

Add all the ingredients except the salmon, and simmer gently till the onion is tender, occasionally stirring the contents.

Remove any skin or bones from the salmon. Cut the salmon into small square pieces and add to pan.

Simmer mixture till salmon is cooked (do not boil).