

FOOD

## Mark Gaier and Clark Frasier's Couloubiac de Saumon en Croute

by [Jessica Flint](#) July 7, 2009, 4:20 pm

In the August issue of *Vanity Fair*, [Laura Jacobs](#) writes about the late [Julia Child](#), the chef who continues to be an inspiration to many of today's culinary stars. *VF Daily* asked today's top chefs around the country to create twists on *Child's* classic recipes. Herewith, the results. *Bon Appetit!*

Mark Gaier and Clark Frasier of Arrows, in Maine, among other restaurants, were so inspired by the inimitable Julia Child's recipe for Couloubiac in her *The French Chef Cookbook* (Knopf) that they created their Couloubiac de Saumon en Croute in her honor. But that's not all: they even served their version of the dish to Child the first time she dined at Arrows, in 1991. Now they prepare it every Thanksgiving for their guests and staff.

### Couloubiac de Saumon en Croute

by Mark Gaier and Clark Frasier

Arrows and MC Perkins Cove, in Ogunquit, Maine, and Summer Winter, in Burlington, Massachusetts  
[markandclarkrestaurants.com](http://markandclarkrestaurants.com)

#### Brioche Dough

1/2 cup warm water  
1 tablespoon yeast  
1 teaspoon sugar  
1/2 cup flour  
3 eggs  
1 cup flour  
1 tablespoon sugar  
1 teaspoon salt  
6 ounces soft butter  
1 1/2 cups flour

In a large mixing bowl, dissolve the yeast in the water with the sugar. Add the flour to make a soft dough. Set the dough in warm place until it doubles in volume. Beat in the eggs, flour, sugar, and salt. Gradually add the butter and remaining flour and mix well. Transfer the dough to a working surface and knead for about 10 minutes. Form into a ball and place into a clean large bowl. Cover with film wrap and let rise at room temperature until dough doubles in volume. Cover and refrigerate overnight.

#### Filling

1 pound mushrooms, finely chopped  
1/4 cup chopped green onion  
1/4 cup butter  
1/2 tablespoon salt  
1/4 tablespoon dried marjoram  
2 tablespoon flour  
Dash of pepper  
1/4 cup beef broth  
2 tablespoon chopped fresh parsley  
1 two-pound filet of salmon  
3 crepes (recipe below)  
2 hard boiled eggs, sliced  
Braised leeks (recipe below)



Mark Gaier and Clark Frasier.

In a saucepan over medium-high heat, saute the mushrooms and onion in the butter until liquid evaporates. Stir in salt, marjoram, flour, pepper and broth. Cook, stirring constantly, until mixture comes to a boil and thickens. Remove from heat and stir in parsley. Wash salmon; pat dry. Remove any bones and skin. Slice salmon thin and season with salt, pepper and lemon juice. Roll out brioche dough into a rectangle 1/4 inch thick and place on a baking sheet. Arrange a three crepes (overlapping) on dough followed by a layer of mushroom duxelle, leeks, and eggs over the whole length of dough to within one inch from edges. Top with salmon slices. Place remaining duxelle, leeks and eggs over salmon. Top with remaining salmon. Brush edges of dough with water. Fold over mix. Seal all edges and roll pastry so that seam is underneath. Brush dough with egg. Decorate with cut-out pieces of dough. Let rise at room temperature for 30 minutes. Bake at 375 degrees F for 30 minutes. To serve: Cut into even slices and arrange decoratively on platter. Serve with Garden Herb Hollandaise (see recipe below).

#### Braised Leeks

6 large leeks  
1 tablespoon olive oil  
1 cup vegetable broth  
kosher salt and pepper to taste

Preheat the oven to 425 degrees F. To prepare the leeks, trim off the dark green stalks and the roots. Next, slice the leeks in half lengthwise. Place the leeks in a large bowl of cold water, cut side down, and allow them to sit there about 10 minutes. Most of the grit will fall to the bottom of the bowl. Rinse the leeks again, checking between the folds to make sure all the grit is gone. Dry the leeks with a paper towel. Spray a nine-by-13 baking dish with nonstick cooking spray. Set the leeks in the baking dish, cut side up. Brush with the olive oil. Roast 20 minutes, tossing halfway through to make sure they don't get too brown. Pour vegetable broth over the leeks. Roast another 10 minutes or until leeks are tender. Season with kosher salt and pepper.

#### All Purpose Crepe Batter

1/4 cup cold water  
3/4 cup cold milk  
1 large egg  
1/2 teaspoon sugar  
1/4 teaspoon salt  
3/4 cup flour  
3 tablespoons melted butter

Mix dry ingredients in a bowl. Make a well in center and pour in liquid ingredients. Stir until smooth.

#### Garden Herb Hollandaise

1 egg, yolk only  
Juice of half a lemon  
1 cup unsalted butter, soft  
Salt and smoked paprika  
1/2 cup, finely chopped selection of fresh herbs

Place the eggs yolk and lemon juice in a steel bowl over a double boiler. With a French whisk, combine vigorously until thick but not curdled and slowly add soft, whole butter until thickened. Add seasoning and herbs. Keep warm by placing in a warm water bath time to serve.