

**Gianluca Paris**  
**Luca's Mediterranean Cafe**  
**Pan Seared Salmon Tajine**  
**Whole Grain Mustard & Tomato Cream Sauce**  
Serves 4



4 6oz Salmon Filets  
1/4 cup Julienne Sun Dried Tomatoes  
1/4 cup Dry Sherry  
1/2 Cup Heavy Cream  
2 Tbs Whole Grain Mustard  
1 tsp Garlic  
Salt and Pepper to Taste  
2 oz oil

**Rub for Salmon:**

2 tsp Cumin  
2 tsp Coriander  
2 tsp Chili Powder  
1 tsp Olive Oil

Mix dry spices for the rub together. Coat the salmon filet with the olive oil and rub the spices on both sides. Let marinate at for at least 1 hour.

In a hot sauté pan, add the olive oil and put the salmon in the pan top side down. Sear approximately 2-4 minutes then turn salmon over and add garlic and sun dried tomatoes. Remove from the heat and add the sherry. (Flambé may still occur due to the heat – be cautious)  
Reduce alcohol and add mustard and cream. Allow to reduce into a thick sauce. Add salt and pepper to taste. Serve over fresh baby spinach or arugula with rice or cous cous.