

Estd. 1976

NAPA CELLARS

GRILLED SALMON WITH MUSHROOM CONSERVA AND PARSLEY PURÉE

Pair with Napa Cellars Reserve Pinot Noir

INGREDIENTS:

MUSHROOM CONSERVA:

2 cup cultivated mixed mushrooms (e.g. trumpet, alba clams shell, maitake, etc.)
3 cloves garlic
2 spring thyme
2 cup olive oil

PARSLEY PURÉE:

2 bunch parsley
1 clove garlic, grated
¾ cup extra virgin olive oil
1 tbsp kosher salt
Juice of ½ lemon
Salt to taste

SALMON:

4 6oz salmon filets
Olive oil
Salt & pepper

INSTRUCTIONS:

MUSHROOM CONSERVA: Trim mushrooms close to the base of the stem. Combine with remaining ingredients. Steep 2 hours on low heat. Allow to cool. Can be stored in oil for 2 weeks in refrigerator.

PARSLEY PURÉE: Pick leaves from parsley. Blanch the parsley leaves in boiling salted water for about 5 seconds. Shock in ice bath and squeeze excess water (this will help set the color to a vibrant green and soften the parsley). Purée parsley in food processor or blender, with machine running slowly drizzle in ¾ cup olive oil until a smooth paste is formed. Season with garlic, lemon juice and salt.

COOK SALMON: Preheat grill for medium heat. Season salmon fillets with salt & pepper. Lightly oil grill. Place salmon on preheated grill. Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.

TO ASSEMBLE: Gently warm mushrooms and divide equally among plates. Spread about 1 tbsp of the purée around the mushrooms and top with grilled salmon. Serve with your favorite starch and vegetable.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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