

STUFFED ROASTED SALMON

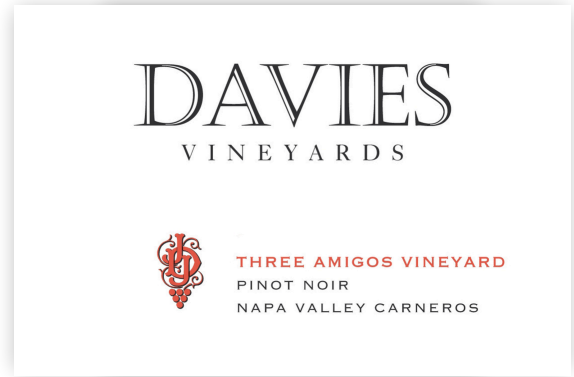
*Recipe by Davies Vineyards,
Hospitality Manager, Rimple Nayyar*

PAIR WITH:

"THREE AMIGOS VINEYARD"
PINOT NOIR

INGREDIENTS

4, 8oz wild caught Salmon
1, 5.2 oz. garlic and fine herbs Boursin
cheese, softened
Extra virgin olive oil
1 pound baby potatoes
2 teaspoons corn starch
 $\frac{3}{4}$ cup butter
3 cloves garlic, finely minced
Salt to taste



PREPARATION

- Boil the potatoes, until cooked through. Gently smash the potatoes with the flat side of the meat tenderizer hammer. Place the potatoes on a foil lined baking rack and brush with a mixture of coarse sea salt and olive oil. Heat oven to 400 degree. Place the potatoes in the oven and bake for 20 minutes until browned on the edges.
- Remove the salmon from the fridge and let come to room temperature, for about 15-20 minutes. Cut slit in the middle of salmon to create a pocket, making sure that it does not cut through. With the skin side down, place the fillets on a foil lined baking pan. Rub the salmon with a mixture of olive oil and salt. Stuff the salmon with the softened Boursin cheese with a small spoon. Roast the salmon in the oven, along with potatoes, for about 12 minutes.
- As the salmon and potatoes are cooking, whisk in corn starch into 1 cup of water. Melt the butter in a saucepan at medium heat, and add garlic. Cook the garlic for about 1 minute until fragrant. Whisk in the water/corn starch mixture slowly into the pan. Bring it to a low boil by turning up the heat while stirring continually.
- Place the salmon on a plate, spoon the butter sauce over the salmon and serve with smashed baby potatoes.