

SCHRAMSBERG

# RECIPE

## SALMON FILLET EN PAPILLOTE WITH SHALLOTS AND TOMATO

*Submitted by Noah Katznelson  
San Francisco, CA*

PAIR WITH:

J. SCHRAM ROSÉ

### INGREDIENTS

1 Tbsp Unsalted Butter, Soft

1 Skinless Salmon Fillet,

6 to 8 ounces Salt and

Freshly ground white pepper

1 Tbsp. Very finely minced  
shallots (scallions)

½ Cup diced fresh tomato,  
Garnish

Whole leaves of flat parsley,  
about a dozen



### PREPERATION

- You will need a sheet of parchment paper, about 20 inches by 15 inches, and a cookie sheet.
- Preheat the oven to 425F.
- Smear the butter in the center of the parchment paper.
- Season each side of the salmon with a big pinch of salt and several grinds of pepper, and lay the salmon, its most attractive side up, on the buttered area of the paper.
- Mix the minced shallots and tomato together and spread on top of the salmon fillet.
- Scatter the parsley leaves over and around the fish.
- Lift the shorter (15 inch) sides of the parchment so the edges meet right above the salmon, like a tent.
- Fold over several times, and then fold the sides together.
- Crimp the folds tightly with your fingers, or use several pins at the end to seal the package completely.
- Set the package on the cookie sheet and bake for 8 minutes for a fillet less than an inch thick, or 10 minutes for a thick fillet 1 to 1 1/4 inches thick.
- To serve carefully transfer the package to a dinner plate, remove the pins if you have used them, and simply unfold or cut the parchment open.
- If you'd rather remove the package before eating, cut or tear the paper alongside the fillet, and slide the fish right onto the plate.