

DOMENICO

Wines

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Salmon with Mushroom Sauce



● FAST

TOTAL TIME: 30 MIN

SERVES: 4

Ian Garrone collaborated with Allen Kuehn of the San Francisco Fish Company, Far West Fungi's Ferry Building neighbor, to create this earthy, elegant recipe. Briefly soaking the salmon in fresh orange juice before broiling it creates a deeply caramelized glaze that is so delicious you will never want to cook salmon any other way.

INGREDIENTS

Four 6-ounce skinless, center-cut salmon fillets
1/4 cup fresh orange juice
Salt
4 tablespoons plus 2 teaspoons unsalted butter
1 garlic clove, minced
1 pound sliced cremini or oyster mushrooms
Freshly ground pepper
8 medium scallions or ramps, cut into 2-inch lengths
1/2 cup dry white wine
1/2 cup vegetable stock, fish stock or low-sodium broth
1/4 cup heavy cream

DIRECTIONS

1. Preheat the broiler. Lay the salmon fillets in a baking dish and pour the orange juice over them. Season with salt; let stand for 5 minutes. Turn the fillets; let stand for 5 minutes longer.
2. Meanwhile, in a large skillet, melt 4 tablespoons of the butter. Add the garlic and cook over moderately high heat until fragrant. Add the mushrooms; season with salt and pepper. Cover and cook over moderately high heat, until the mushrooms have released their liquid, 5 minutes. Stir in the scallions and cook uncovered over high heat, stirring occasionally, until browned, 5 minutes. Add the wine; boil for 1 minute. Add the stock and cream and simmer for 3 minutes. Season with salt and pepper.
3. While the sauce simmers, transfer the salmon to a rimmed baking sheet, skinned side down. Top each fillet with 1/2 teaspoon of the remaining butter. Broil 5 inches from the heat for 5 minutes, without turning, until richly browned and just cooked. Spoon the sauce on plates, set the salmon on top and serve.

SERVE WITH DOMENICO 2005 SANTA CRUZ MOUNTAINS PINOT NOIR