

Farm House Style Wild Salmon Dinner

Serves 4

Here is Winemaker Mike Chelini's recipe for his famous farm house style wild salmon dinner. He notes that the crispy texture of the salmon, the sweetness of the sautéed shallots, and the tartness of the Verjus create a great balance for the youthful fruit and vibrant acidity of Stony Hill's Chardonnays.

Farm House Salmon

2 – 1 pound salmon fillets, 1 inch thick in the center ¼ cup flour
1 tablespoon butter Kosher salt and freshly ground pepper
1 tablespoon olive oil

Preheat oven to 325 degrees. Heat a nonstick frying pan over medium heat and add butter and olive oil.

Lightly pat salt and pepper onto salmon fillets and coat them with flour. Shake off any excess. As butter begins to sizzle but before it smokes, add fillets to pan skin side down. Cook fillets two minutes on one side until they become crispy and lightly browned. Turn over and brown the second sides for one or two minutes. Turn over so that skin side is down.

Place pan in a 325 degree oven for several minutes or until fish reaches desired doneness.

Sauce

1 finely chopped shallot 1 – 8 ounce cube unsalted butter
¼ cup White Verjus or ¼ cup lemon juice Kosher salt and freshly ground pepper
1/3 cup Stony Hill Chardonnay

Add shallots, Verjus and Chardonnay to a nonreactive sauce pan. Reduce over medium heat until almost all liquid has evaporated. Do not allow shallots to brown.

Turn off heat and whisk in ¼ cube unsalted butter. Over low heat whisk in the remaining ¾ cube of butter a quarter cube at a time. Do not let the sauce boil. Add salt and pepper to taste. You can keep it warm in a double boiler for twenty minutes.

Farm House Pasta

1 pound fettucine 2 tablespoons olive oil
1/3 pound Cremini mushrooms thinly sliced 2 tablespoons butter
2 green onions roughly chopped Kosher salt and freshly ground pepper
2 cloves garlic finely chopped ½ cup baby spinach roughly chopped
2 tablespoons Italian parsley finely chopped Parmesan cheese freshly grated
¼ cup basil leaves finely chopped Chicken stock

Saute mushrooms, garlic and onions together over medium heat in olive oil and butter for 3 or 4 minutes until garlic is lightly browned. If dry moisten with chicken stock.

Add spinach and sauté until wilted. Lower heat. Add basil and parsley and stir well.

Cook fresh pasta until al dente and then drain.

Stir pasta into mushroom and spinach mixture. Salt and pepper to taste. Add 1 tablespoon of butter or olive oil, or as an alternative, add several tablespoons of warm chicken broth and stir well.

Serve with a generous amount of freshly grated Parmesan cheese.

