

Morel Mushroom Cream Sauce over Salmon

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 4 people



WINE PAIRING: TORII MOR 2007 OLSON ESTATE VINEYARD
PINOT NOIR

Ingredients:

1½- to 2-lb. salmon fillet	2 Tbsp. unsalted butter
15-20 fresh morels or reconstituted dried, cut in half if large	¾ cup chicken stock
2 Tbsp. olive oil	1 cup heavy cream
1 large shallot, finely chopped	salt & pepper
1 large garlic clove, finely minced	pinch of nutmeg

Preheat oven to 400°F. Heat olive oil in a saute pan over medium heat. Add shallots and garlic, saute until softened but not brown. Add Butter; when melted, add the mushrooms and cook, stirring, until they start to brown, about 4 minutes. Add chicken stock, increase heat to medium-high, and reduce for 2-3 minutes, stirring occasionally. Meanwhile, place salmon on a sheet pan, rub with a drizzle of olive oil and season with salt and pepper. Whisk cream into morel

sauce, bring to a boil, and reduce heat to medium-low. Cook, whisking occasionally, until reduced and thickened, about 10 minutes. Meanwhile, place prepared salmon fillet in the preheated oven. Cook 6 minutes, then turn broiler on and broil 2-4 minutes more to desired doneness. Season sauce with salt, pepper, and nutmeg. Serve sauce over salmon and enjoy!

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”