



Bottled with love, for the joy of living

TUSCAN SALMON IN CREAM SAUCE PAIRED WITH 2019 SANGIOVESE, PAULI RANCH VINEYARDS REDWOOD VALLEY, MENDOCINO COUNTY

INGREDIENTS

3 tablespoons olive oil
24 oz salmon fillets, boned with skin
Black pepper to taste freshly ground
Salt to taste
1 small yellow onion diced
4 cloves garlic minced
1/3 cup chicken stock
1 pint cherry tomatoes halved
1/2 cup heavy cream whipping cream
2 cups fresh spinach
1/3 cup Parmesan cheese freshly grated
fresh basil chopped
1/2 lemon about 1 tablespoon of juice



INSTRUCTIONS

Season the salmon filets on both sides with salt and pepper. Heat the olive and butter in a large skillet over high heat. Sear the salmon starting with the flesh side in the hot pan on each side undisturbed for 3 minutes.

Once the salmon filets are cooked, remove them from the pan and set aside.

In the same skillet, add the remaining olive oil over medium heat. Add the onion and cook until translucent. Add the tomatoes and season with salt and pepper. Cook until tomatoes begin to burst, then add minced garlic and cook for about 1 minute. Pour in the stock, bring to a boil, and allow the sauce to reduce by half.

Stir in the heavy cream and bring to a simmer. Reduce heat to low, simmering until sauce is slightly reduced and thickened, 3-5 minutes. Add in the spinach and allow to wilt in the sauce and add in the parmesan cheese and basil. Cook simmering until cheese melts into the sauce.

Add the salmon back to the pan and spoon the sauce over each filet. Cook until just heated through (you don't want to overcook the salmon).

Remove from heat, squeeze in the juice of half a lemon, taste for seasoning, and add salt as needed before serving.