

CEDAR PLANKED SALMON WITH PROSCIUTTO AND SAGE BUTTER SAUCE

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2006 WILLIAM KNUTTEL RUSSIAN RIVER VALLEY PINOT NOIR CLONE 777

SERVES: 6

INGREDIENTS:

For the salmon:

6-6 oz salmon filets skinned
2 teaspoons kosher salt
½ teaspoon freshly cracked black pepper
½ teaspoon dry mustard
3 untreated cedar shingles or shims
(at Home Depot)-4-5" wide and about
12" long

For the sauce:

1 tablespoon chopped shallots
1 teaspoon chopped garlic
4 slices prosciutto, thinly sliced
2 tablespoon chopped sage
1 teaspoon olive oil
¼ cup Sangiovese
3 tablespoon unsalted butter
Kosher salt

METHOD:

Mix together the salt, pepper, and mustard. Brush the top of the salmon fillets with a little butter and then sprinkle both sides with the mustard mixture.

Preheat the broiler. Soak the shingles in cold water for 5 to 10 minutes.

Put the soaked shingles under the hot broiler, 4 to 5 inches from the heat source, for 2 to 3 minutes, until the wood is browned on the top. Carefully take the shingles from the broiler.

Immediately (so that the shingles do not cool) lay 2 salmon fillets on the browned side of each shingle. Return the shingles to the broiler and cook the fish for about 5 to 7 minutes until firm but not dry. Lift salmon from the shingles. Transfer to a platter.

Preheat a medium sized sauté pan, add the olive oil, shallots & garlic, stir 30 seconds. Add prosciutto and cook 1-2 min. Deglaze with Sangiovese and reduce by half. Whisk butter into sauce 1 tablespoon at a time. Taste the sauce and add salt and pepper if needed. Spoon the sauce over the salmon. Serve with Jasmine rice and blue Lake beans with William Knuttel Pinot Noir!