

Terra Restaurant, St. Helena, Napa Valley
presents
Grilled Fillet of Pacific Salmon w/Thai Red Curry Sauce &
Basmati Rice
paired with
Ottimino 2000 (Library) Rancho Bello Zinfandel

Ingredients:

Basmati Rice:

1 cup basmati rice
½ tsp unsalted butter
1-1/2 cups water

2 cups loosely packed thinly sliced cabbage
1/3 cup loosely packed julienned cucumber
2 tbsp cilantro leaves
2 tbsp mint leaves

Thai Red Curry Sauce:

2 tsp. peanut oil
1 tsp. minced garlic
1 tsp. minced fresh ginger
1 tsp. coriander seeds, cracked
1-1/2 tsp. curry powder
1-1/2 tsp. Thai red curry paste

1-1/2 tsp. paprika
½ tsp ground cumin
1-1/4 cups unsweetened coconut milk
2 tblsp. +2 tsp. tomato puree
2 tsp soy sauce
1 tbsp + 1-1/2 tsp. firmly packed brown sugar

6 (6 oz.) king or Atlantic salmon fillets, ¾" thick
1 tbsp. olive oil
Salt and freshly ground black pepper

½ tsp. soy sauce
2 tsp. rice vinegar
1 tbsp chopped roasted peanuts

Preparation:

Make rice according to directions. Set aside and keep warm.

To start the salad, combine the cabbage, cucumber, cilantro and mint in a medium bowl and toss well. Cover and refrigerate.

To make the sauce, heat peanut oil and sauté garlic and ginger until lightly browned. Remove from heat and add coriander seeds, curry powder, curry paste, paprika and cumin. Lower heat and sauté for 2 minutes. Stir in coconut milk, tomato puree, soy sauce and brown sugar. Bring sauce almost to a boil and remove from heat. Keep warm.

Meanwhile, brush salmon fillets with olive oil and season with salt and pepper. Grill the fillets for about 2-1/2 minutes per side for medium rare.

To finish the salad, toss the cabbage mixture with the soy sauce and rice vinegar. To serve, place ½ cup rice in the center of warmed plate, ladle ½ cup sauce around the rice, then place a fillet on top of the rice. Top each fillet with a tall mound of the cabbage salad. Sprinkle with peanuts and garnish with mint leaves.