

Southern Sisters Reserve Pinot Noir

Mushroom Crusted, Cedar Planked Salmon with Smoked Tomato Ragout (serves four)

Ingredients:

1 Cedar Plank
4 5 oz (150 gram) salmon fillets
1/3 cup (80ml) onion, finely chopped
1 ½ (7.5ml) teaspoons minced garlic
2 large vine ripened tomatoes, cut in 1/8 sections
1 teaspoon (5ml) + 3 sprigs fresh thyme
2 tablespoon (30ml) olive oil
½ cup (120ml) shitake mushrooms, roughly chopped
½ cup (120ml) portobello mushrooms, gills and stem removed, roughly chop
½ cup (120ml) oyster mushrooms, roughly chopped
1/8 cup (30ml) Parmigiano Reggiano, grated
1 ounce (30ml) Heath Lizard Flat Chardonnay

Directions:

1. Soak cedar plank in water for 15-20 minutes in water or red wine
2. Place saucepan over medium heat
3. Add 1 tablespoon olive oil
4. Add ¼ cup of onions and cook until translucent
5. Add 1 teaspoon of garlic and cook until fragrant
6. Add mushrooms, a teaspoon of fresh thyme and Chardonnay and cook until mushrooms are soft
7. Place mushroom mixture in blender, add cheese and blend until smooth
8. In large piece of foil place remaining 1 tablepoon olive oil, onions, garlic, tomatoes, 3 sprigs of fresh thyme.
9. Season with salt and pepper
10. Pull up sides of foil and form into ball.
11. Turn on barbeque and turn burners to medium-high heat
12. Season plank and place on barbeque
13. Place tomato mixture on top grill and cook for 20 minutes
14. Season salmon with salt and pepper and spread mushroom mixture over top of salmon fillets
15. Place salmon fillets, mushroom mixture side up on cedar plank and close lid of barbeque
16. Cook for 12-15 or until salmon has reached desired tenderness
17. To serve place divided roasted tomato ragout evenly amongst four bowls, add roast baby potatoes or other vegetable of your choice and top with Salmon. Garnish with a fresh herb and enjoy with a glass of Heath Southern Sisters Pinot Noir.