



**Norwegian Salmon with Fennel Confit, Pommes Frites,
Sweet Shallot Port Beurre Rouge, and Lobster Mushrooms**

Fennel Confit

1 small sweet onion or 2 leeks, cleaned
1 fennel bulb
1/2 Tablespoon oil 1 cup white wine
1 cup chicken stock
Salt and black pepper to taste

Sautéed Lobster Mushroom

1 Tablespoon unsalted butter
1 large lobster mushroom, cleaned, diced
1 to 2 Tablespoons minced chives

Sweet Shallot Port Beurre Rouge

1/2 cup sweet port
1/4 cup red-wine vinegar
3 Tablespoons minced shallots
1/4 teaspoon granulated sugar
2 to 3 Tablespoons cold unsalted butter, cubed

coarse salt and pepper to taste

Pommes Frites

2 large potatoes, cut into slices

Oil as needed for frying

Spicy Peppered Salmon

1-1/2 pounds boneless salmon filets

1/4 teaspoon spicy pepper seasoning or to taste

1 teaspoon olive oil

1 Tablespoon butter

Fresh Fennel Confit

Chop onion and fennel into roughly the same size. Sauté in oil and add the white wine. Reduce by half and add the chicken stock. Cook until tender. Season with salt and pepper to taste.

Sautéed Lobster Mushroom: Melt butter in small skillet, sauté mushroom to soften, remove from heat, toss with minced chives; set aside.

Sweet Shallot Beurre Rouge

Place port, red wine vinegar, shallots, and sugar in a small saucepan over medium heat. Bring to a boil, reduce heat to low/simmer; cook about 15 to 20 minutes until liquid reduces to about 3 tablespoons.

Using low heat, slowly whisk in butter, a few pieces at a time, until fully incorporated. Season with salt and pepper; serve warm over salmon.

Pommes Frites:

Make sure potatoes are dry. Cook in oil at 325° for two minutes. Drain well. Fry in oil again at 375° until brown.

Pan Grilled Salmon:

Sprinkle salmon with spicy peppered seasoning. In a hot pan add oil and butter; cook salmon, skin side up until brown. Flip fish and cook until desired doneness or prepare in Pantelligent Pan according to directions.

See: <http://www.gloriagoodtaste.com/mar-2016-pantelligent-12-bluetooth-connected-frying-pan/>

To Serve:

Drizzle salmon with Sweet Port Beurre Rouge shallots and sauce; sprinkle with Sauteed Lobster Mushrooms. Serve with Pommes Frites and Fennel Confit on the side.

Recipe inspired by: Chef de Cuisine Chef Ramiro Velasquez has been working at Carlos, a fine dining restaurant in Highland Park for 17 years. He is a skilled chef in contemporary French cuisine. Ramiro received the top food rating for Chicago area restaurants in the 2006-07 Zagat Survey's Chicago edition.

<http://www.chicagobotanic.org/chef/chefrecipes/ramirovelasquez>

About the Recipe: Pan grilled salmon is elegantly served with a drizzle of beurre rouge with shallots and a sprinkle of sautéed lobster mushrooms. Add a fragrant fennel confit and some crisp potato pommes frites as sides. Pour that chilled wine, and you are so ready for one special dinner celebration.

What is Beurre Rouge?

Beurre rouge is a colorful sibling, of other Beurre melting clarified butter sauces and made with a combination of red wine vinegar and red wine, which give the sauce a nice tang.

What is a Confit?

Fruits or vegetables that are cooked until tender in a seasoned liquid.