



"The Essence of Paso Robles"™

Salmon en Croute

Recipe Courtesy of André Averseng CEC
Dining with André – Paso Robles, CA

Serves 6

2 lbs. Salmon Filet

Candied Onion (recipe follows)
season as needed

3 cups cooked, pressed spinach

¾ lb frozen puff pastry dough sheet

Turn oven on to 400 degrees

Add 2 Tbls. Oil into a skillet and heat. Season the salmon filet with salt and pepper on both sides. Gently place the salmon into the hot skillet. Sear both sides of the salmon and remove from pan. Sauté spinach with ½ cup diced onion and 2 Tbls. minced garlic until spinach is dry. Slightly roll out puff pastry dough. Make sure dough will cover salmon and vegetables. Place sautéed spinach in the center of the sheet of puff pastry leaving about 1 inch of space at the top and bottom of sheet. Place salmon on spinach and top with candied onions. Tightly wrap dough around salmon and vegetables.

Brush with an egg wash. Bake at 400 degrees for approximately 20-25 minutes and dough is golden brown. Slice and serve with a dollop of lemon sauce.

Serve with Robert Hall Rhone de Robles wine.

Lemon Sauce

1 cup whipping cream

¼ cup lemon juice

salt and white pepper

Beat cream until firm. Add lemon juice and salt and pepper.
Serve cold.

Candied Onion

2 medium onions, peeled and sliced

3 Tbsp. canola oil

salt and white pepper to taste

Heat oil. Add sliced onions and salt and white pepper to taste.

Stir all together until golden brown. Onions will caramelize and natural sugars will come out.