



## **Grilled Wild Salmon and Asparagus In Wild Fernleaf (Anithos) Dill Olive Oil Lemon Cream Sauce Over Dill Infused Pappardelle**

### Ingredients:

1 pound fresh wild salmon fillet(s)  
1 bunch of thin, tender asparagus, woody stems discarded,  
1 pound dried pappardelle pasta cooked al dente (or see my recipe for fresh dill pappardelle below)  
1 thinly sliced shallot  
1 clove minced garlic  
1/2 cup crisp, dry white wine  
2 cups heavy cream  
5 tablespoons Wild Fernleaf Dill Olive Oil  
3 tablespoons fresh squeezed lemon juice  
1 tablespoon fresh dill and/or flat leaf parsley to garnish  
salt and fresh ground pepper to taste

### Directions:

Rub the salmon and toss the asparagus spears with a mixture of 2 tablespoons of dill olive oil whisked with 1 tablespoon of lemon juice. Season amply both the salmon and asparagus liberally with salt and fresh ground pepper. Grill or broil until just cooked, being careful to err on the side of under-cooking both the salmon and asparagus. The most important thing here is to sear the salmon and asparagus on the exterior. After grilling, cut the asparagus in to 2" pieces and break the salmon in to large meaty chunks and set aside.

Bring a large pot of salted water to boil. Cook the dried pasta based on the package directions. If using the fresh pasta recipe below, cook for two minutes and drain well.

In a saute pan, heat two tablespoons dill olive oil over medium heat. Add the sliced shallots and cook until tender. Add the garlic and saute for another minute being careful not to burn the garlic. Add the wine and lemon juice. Continue cooking until the liquid is reduced by half. Add the cream and the remaining dill olive oil. Stir until the mixture simmers and thickens. Season with salt and pepper to taste.

To serve, add the asparagus to the pan with the sauce and cook for an additional two minutes, being careful not to make mushy. Add the salmon chunks and cook to warm through, being careful not to break the chunks up. Ladle over drained pasta and serve garnished with dill and or flat leaf parsley.

### **Fresh Dill Infused Pappardelle Pasta**

2 cups all purpose flour  
1 cup semolina flour  
4 large eggs, whisked  
2 tablespoons Wild Fernleaf Dill Olive Oil  
1 tablespoon finely minced fresh dill (optional)

In a large bowl or the bowl of a food processor, mix together the flour. Make a well in the center of the flour if not using a food processor, and add the eggs, olive oil, and dill if using. Begin incorporating the flour into the eggs a little at a time, mixing until a very loose messy dough forms. If using a food processor, blend until a shaggy dough forms, and either case finish by kneading the dough by hand until a smooth dough forms. Wrap the dough and allow to rest at room temperature for 1 hour. Roll it out with a pasta machine, or by rolling pin, and then cut in to desired shapes.

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