



HOLLORAN VINEYARD WINES

## SLOW-ROASTED SALMON WITH LEEK RISOTTO

With Holloran Pinot Noir La Chenaie – Serves 4

### Ingredients

4 5oz salmon fillets, skinned	3 medium leeks, halved and thinly sliced (white part only)
1 yellow onion, peeled and chopped	1 shallot, minced
1 carrot, peeled and chopped	1 cup white wine
1 cup thyme sprigs	2 Tbsp unsalted butter
4 Tbsp olive oil	¼ cup freshly grated Parmesan cheese
1 cup carnaroli or arborio rice	2 Tbsp minced chives
4 cups veggie stock	Salt and pepper

Preheat the oven to 225°.

Cook the onion, carrot and 4 sprigs of the thyme in 2 tablespoons of olive oil in a medium sauté pan over medium low heat for 10 minutes, or until the onion is translucent. Season both sides of the salmon with salt and pepper. Place the vegetables in a small roasting pan and lay the salmon on top of the vegetables. Cover the salmon with the remaining thyme sprigs and roast in the oven for 35 to 45 minutes, or until just done.

Meanwhile prepare the risotto. Cook the shallot in the last 2 tablespoons of olive oil in a large sauté pan over medium heat for 3 minutes, or until translucent. Add the leeks and cook for an additional 3-5 minutes, or until the leeks have softened. Stir in the rice and toast for 2-3 minutes. Pour in the wine and let it simmer until the liquid is absorbed and continue scrapping so that the rice does not stick. Slowly add the stock a ladle at a time, stirring often, allowing most of the liquid to be absorbed before adding more. The rice is cooked once the grains are al dente, fully cooked but with a soft bite on the inside, about 45 minutes.

Turn off the heat and vigorously beat in the butter and Parmesan to create an emulsion. Season with salt and pepper and continue stirring until all ingredients have been incorporated. Spoon some of the risotto on each plate and top with the salmon. Garnish with the chopped chives.

Bon appétit!!

Enjoy!

Chef Pierre