



Total Locals Club

Recipes for pairing with Total Locals
Club January 2015 Selections

www.tastelocalwines.com
707. 857.4900

Salmon Wellington

Serves 8. Pair with 2011 Foggy Valley Pinot Noir Russian River Valley

- 3 lb. side of salmon fillet, pins and skin removed
- 1 egg yolk mixed with 1 T. milk for glaze
- 1 sheet Puff Pastry
flour for rolling pastry
- 2 Tbsp. good quality mayonnaise
- 1 Tbsp. Dijon mustard
salt and pepper

- 3 T. butter. 1 tbsp. oil
- 1-8 oz. can artichoke bottoms or hearts,
drained, chopped
- 1 onion, chopped
- 1 lb. mushrooms, coarsely chopped (can
be done in food processor)
- 1/4 c. Madeira wine
Salt and pepper

Melt butter & oil in skillet and sauté artichokes and onion until lightly browned. Add mushrooms until lightly browned, add salt and pepper to taste and add Madeira, stirring until most of the liquid has evaporated. Remove to bowl and chill. *Filling may be refrigerated up to 2 days.

Roll Pastry to length and width of salmon fillet, sprinkling flour as needed and refrigerating if pastry becomes too warm to roll or move.

Place salmon fillet on a baking sheet covered in non-stick aluminum foil and season with S&P. Combine mayo & mustard and spread an even layer on top side of salmon fillet. Tuck the thinner parts of fillet underneath, making them all the same thickness. Place mushroom filling on top side of salmon fillet evenly. Cover salmon with the rectangle of pastry tucking under fillet all the way around; trimming off excess dough. Don't cover the entire bottom with pastry or it will become soggy. Brush top and sides with egg yolk glaze, being careful not to let glaze drip. Make slits on top of pastry and if desired reroll scraps of pastry and cut out small decorations using glaze to paste on pastry, glazing entire pastry again. *May be refrigerated up to 8 hours.

Before serving, bring Wellingtons to room temperature for 1 hour. Preheat oven to 425 degrees. Bake for 20 to 25 minutes until the pastry is golden.

