Flavor and Adventure Series: Summer Camp for Foodies

King Salmon

With Swank Farm Yellow Corn and Carmel Valley Chanterelles, Scabica’s Extra Virgin Olive Oil

Serves 4  Heirloom Organics Farm Bentji potato puree,

2#  King Salmon -cleaned and portioned into 4 pieces

2 each  Ears of Swank Farm yellow corn-striped off cob

.5#  Carmel Valley Chanterelle mushrooms-cleaned

4 each  Cloves of Christopher Ranch garlic-sliced

2 each  Sprigs of Thyme

.25 cup  Heller Estates 2007 Chardonnay

1 bunch Italian Flat leaf Parsley-chiffonade

1#  Heirloom Organics Farm Bentji potatoes-peeled

.25#  Unsalted Butter

.25 cup  Whole milk

.25 cup  Scabica’s EVO

Salt and Pepper to Taste

1. Season King Salmon and bake on sheet pan in 325 degree oven for 8-10 minutes

2. Sauté chanterelles with drizzle of oil for 2 minutes-add garlic-cook for 1 minute-add thyme and toss-deglaze with wine-mount with 1TBSP butter-finish with half of parsley-Salt and Pepper to Taste

3. Sauté corn with 1TBSP butter-cook for 2 minutes- finish with reserved parsley-Salt and Pepper to Taste

Combine Chanterelles and Corn

4. Combine cooked potatoes in mixer with warm milk and reserved butter-Whip until smooth-Salt and Pepper to Taste

5. To Plate-Place corn and chanterelle mix onto center of 4 plates. Spoon Potato puree on top of corn and chanterelles-Place Sable fish on Potatoes and drizzle with olive oil