

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

.25cup 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

