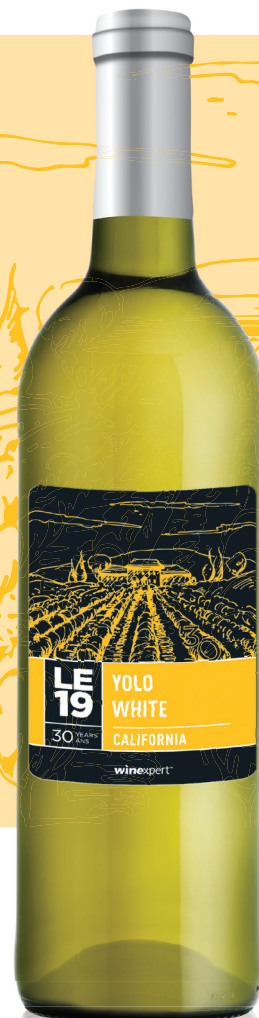


**LE
19**

30 YEARS

SALMON WITH CITRUS TARRAGON BUTTER



Yolo's balanced acidity and fragrant, floral finish is a perfect match for the sweet orange-herb scented fish.

Yield: 4 servings

INGREDIENTS:

Citrus Tarragon Butter

- ½ cup softened butter
- 2 tbsp finely chopped tarragon or parsley
- 2 tbsp grainy mustard
- 1 tbsp finely grated orange zest
- 1 tsp honey
- 1 clove garlic, minced
- ½ tsp ground black pepper

Salmon

- 4 boneless-skinless salmon fillets (about 6 oz each)
- 1 large orange (reserved from grating zest), thinly sliced
- Sea salt and pepper

METHOD:

Blend butter with tarragon, mustard, orange zest, honey, garlic and pepper. Scrape butter onto a sheet of plastic wrap; form into a log and chill for 1 hour or until set.

Preheat oven to 425°F (220°C). Arrange oranges on a parchment paper-lined baking sheet to create 4 beds for the fish. Place fish on orange slices; season with salt and pepper. Roast fish for 10 to 12 minutes or until just coral in the centre.

Remove pan from oven and immediately place a couple thin slices of butter onto each fillet to melt and glaze fish.

TIP: Store extra flavoured butter in the freezer as a quick flavour booster to all kinds of dishes. It is delicious tossed with steamed green beans, asparagus or Brussels sprouts topped with toasted almonds. Add a few spoonfuls into cooked rice for a pilaf; or use to baste roast chicken or pork chops.

PAIR WITH: LE19 YOLO WHITE

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