

DOMAINE DE LA  
*Rivière*

## *Crispy Skin Salmon with Creamy Sunflower Pesto*

Salmon like chicken can be prepared in so many ways, I find it my go to in every season. However, as the weather starts to warm up, the days are longer and the excitement of bud break on the vines is upon us, I can't help but grilling every evening. I promise you -you won't want to wait for the salmon to be grilled before pouring yourself a glass of our 2017 Next Door Neighbor Chardonnay!



- ¼ cup toasted sunflower seeds
  - 1 cup basil leaves
  - ¼ cup fresh dill
  - 1 tablespoons olive oil
- ¼ cup chopped green onion
- 1 full squeezed lemon should yield 1 tablespoon
  - 1 garlic clove, minced
  - 1 tablespoon mayonnaise
- 1 lb of salmon filet with skin on

### **PREPARATION:**

- Combine the sunflower seeds, basil leaves, dill, olive oil, lemon juice, onion and garlic in a blender. Blend until everything is smooth and creamy. Add the mayonnaise and stir by hand. Season with sea salt to taste. If the pesto is too thick you can always add water to make the consistency to your preference.
- Open a bottle of chilled 2017 Next Door Neighbor Chardonnay and pour yourself a glass.
- Prepare the Salmon filet by rubbing it lightly with olive oil and sea salt.
- Preheat the grill to medium-hot and leave closed for 15 minutes
- Place filet, skin side down, and cook with grill open until the bottom of the fish starts to change color, about 5 minutes. This will make the skin crispy. (Note: picture above was made with a salmon steak as a variation)
- Close the grill to create an oven and cook fish for 3-5 minutes depending on the thickness of the cut. Note: when you see white albumin surface you are nearly done!

For those thermometer believers- if the center of the salmon reaches 130 degrees-take it off. The salmon will continue cooking itself, as you do not want to overcook it.

Serve the salmon with the pesto over top and garnish with sunflower seeds and dill sprigs.

\*As noted in the photo above you can substitute the salmon filet for a salmon steak if you prefer. The skin won't have the crispiness but it is great this way as well.

***Pour yourself a second glass of 2017 Next Door Neighbor Chardonnay and bon appetite!!***

