



## **King Salmon Pinwheels**

### **Serves 4**

- 2 lbs. of wild salmon (center cut)
- Slice salmon thinly (against the grain) with sharp clean knife, roll into pinwheels and tie off with butchers twine, season with salt and pepper
- Melt 1 tbsp. of butter in a non-stick skillet with a whole smashed garlic clove and sprig of thyme. Sear salmon - cook three minutes each side, remove from pan and remove twine.
- Serve over spinach cream and wilted spinach (see wilted spinach and spinach cream recipes below).



Salmon pinwheels tied and prepped for cooking

## **Wilted Spinach**

### **Serves 4**

- 1 bag of cleaned baby spinach (2/3 for wilted spinach) (1/3 for spinach cream)
- 1 shallot divided - 1 tablespoon grated with microplane and slice the rest for spinach cream
- ½ tbsp. of garlic puree - place 1 whole head garlic with top cut to expose cloves in foil, add extra virgin olive oil, salt and pepper and roast till golden brown. Squeeze out garlic cloves

and process in a blender adding approximately ¼ cup ice cold water and ¼ cup blended oil (olive & canola) until smooth.

- 1 tsp. lemon juice (squeeze lemon and strain to remove pulp/seeds)
- In a stainless steel mixing bowl add baby spinach, shallots, garlic puree, lemon juice, salt and ground white pepper.
- Put mixing bowl over low heat, mix with tongs or spoon over until lightly wilted. Be careful not to overcook.

### **Spinach Cream**

- In saucepan heat 1 tbsp. butter and add sliced shallots, cook until soft.
- Add cleaned baby spinach.
- Add one pint heavy cream, lightly season with salt and pepper bring to a simmer and cook for 5-10 minutes.
- Remove from stove and put in blender, add one bunch of cleaned parsley, mix on high.
- Cool over ice and reserve. This can be reheated in a small pot and poured onto plate under wilted spinach and salmon.