



# ROASTED SALMON

*Serves 4 people*

## INGREDIENTS

4-6 pieces wild caught salmon, skin on	1 shallot
Extra Virgin Olive Oil (preferably Kitchen76)	1 bunch destemmed parsley
Rind of 1 medium lemon	2 tbsp sliced green olives
2 tbsp chili flakes	Salt & pepper to taste
2 tsp capers	Jasmine rice

## DIRECTIONS

Cut salmon into 4 pieces. Drizzle olive oil into the bottom of your pan and place salmon on top, skin side down. Drizzle a bit of olive oil on top of the salmon, with a sprinkle of salt.

Pre-heat your oven to 425 degrees and pop the pan in the oven.

Cook for approximately 25 minutes.

Peel the rind off of one whole lemon and chop into thin slices. Put 1/3rd cup of olive oil into your pot and add the lemon rinds. Rinse and dry your capers and olives. Then add 2 tbsp of chili flakes, 2 tsp of capers, 1 bunch of destemmed parsley and 2 tbsp of sliced green olives into the pot. Finely chop one whole shallot and add it to the pot with a pinch of salt and pepper. Heat the pot on your stove top on medium to low heat and add the lid. Check frequently and stir to prevent burning.

Cook until shallots are translucent and gremolata is fragrant.

Remove the salmon from the oven and add your gremolata on top of each slice.

Delicious served warm or at room temperature. Serve alongside jasmine rice, cooked according to the package.

## PAIRING

The Stone Eagle Rosé is a wonderfully delicate expression of Cabernet Franc, and perfect for this salmon recipe. The rich flavour of the salmon is fully revealed from baking, and this is a lovely combination with the delicate red fruit notes of the rosé.

The gremolata provides some prominent herb and spice notes, and again the Cabernet Franc shows its varietal character and brings a subtle complementing character of savoury herbs and pink peppercorn spice.

The elegant texture of the rosé completes this pairing, as the food and wine harmonize beautifully and balance through the lingering finish.