

Salmon Wellington with Red Wine Duxelles

A national hero for defeating Napoleon at Waterloo in 1815, Arthur Wellesley was made the first Duke of Wellington. He loved a dish of beef, mushrooms, truffles, Madeira wine, and pâté cooked in pastry, which has been named in his honor. As typical Americans, we took this same idea and with a glass of Papapietro Perry Pinot in hand, changed the beef to salmon and – voilà – an exquisite, yet easy to make dinner that is sure to impress! Paired with the 2016 Charles or the 2016 777 – Yummy!

- ¼ c. shallots chopped
- ¾ lb button mushrooms
- 4 T. butter
- ¼ c. Pinot Noir
- 2 T. parsley, chopped
- 2 t. lemon zest
- 1 T. lemon juice

- 1 ¾ lbs whole salmon filet, ¾" thick, center cut
- 1 lb (2 sheets) puff pastry
- 1 egg beaten
- Salt and pepper



Preheat oven to 425°F. Bone and skin salmon filet. Season both sides with salt and pepper.

Red Wine Duxelles - Put shallots and mushrooms in a food processor and pulse until finely chopped. Sauté butter in a medium pan over medium high heat, add mushroom mixture and cook until soft 2-3 minutes. Add Pinot and reduce until liquid is gone. Remove from heat, add parsley, lemon and zest, season with salt and pepper. Let cool to room temperature.

Flour a cutting board and place 1 sheet puff pastry on the puff pastry. Place the salmon filet on top. Spread duxelles evenly on top of the salmon. Brush the outside margins of the puff pastry with the beaten egg, cover with the second sheet of puff pastry and press to seal. Trim the edges leaving a 1" border. With a sharp knife, lightly score the top of the puff pastry with 6 slits. Brush with remaining egg wash. Spray a sheet pan with oil and place filet on top. Put tray in the pre-heated oven for 20-25 minutes until golden brown. Remove and let rest for 5 minutes. Slice across into six portions, serve warm or at room temperature with a glass of Papapietro Perry Pinot Noir.

Can be served with a simple Dijonnaise sauce if desired. Combine 2 T. whole grain mustard, ¼ c. mayonnaise and 1 T. fresh lemon juice. Add a dollop to each Salmon Wellington slice.