



Where Seattle Goes For Seafood

Presents

**OREGON BLEU CHEESE CRUSTED ALASKAN KING SALMON
WITH PINOT NOIR BEURRE BLANC**

Serves 4

4 filets	Fresh king salmon, 6-8 oz each
¼ cup	Olive oil
1 tsp.	Kosher salt, mixed with
½ tsp.	Fresh cracked black pepper
12 oz	Oregon bleu cheese breading <i>*(see recipe below)</i>
1 cup	Pinot noir beurre blanc <i>*(see recipe below)</i>

Instructions:

1. Heat sauté pan over medium high heat with olive oil.
2. Season both sides of the salmon filets with salt and pepper.
3. Place filets presentation side down in the sauté pan.
4. Sear to golden and turn over.
5. Place the Oregon bleu cheese breading on top of the salmon and return to oven and roast approximately 5-6 minutes more or just until salmon loses its translucency.
6. Remove to warm serving platter and ladle 1/8 cup of the Pinot Noir beurre blanc diagonally over the filets.

Pinot Noir Beurre Blanc

Makes approximately 1 cup

2 tsp.	Shallots, minced
3 Tbsp.	Pinot Noir
1 ½ tsp.	Heavy cream
½ lb.	Unsalted butter, cut in 1 inch cubes (We prefer “Plugra” brand—found at Whole Foods)
¼ tsp.	Kosher salt
1/8 tsp.	Fresh cracked black pepper

Instructions:

1. Prepare the beurre blanc by combining the shallots, and wine in a small saucepan and reduce over medium heat by 50%.

2. Strain.
3. Return strained liquid to saucepan and add cream.
4. Cook 1 minute.
5. Working on and off the heat, whisk butter in small pieces to form an emulsion.
6. Hold warm until needed for service.

Oregon Bleu Cheese Breading

Makes approximately 12 oz

6 oz Oregon bleu cheese (crumbled)
4 ½ oz Brioche breadcrumbs
2 ¼ Tbsp. Chopped parsley

Instructions:

1. To make brioche breadcrumbs slice a brioche loaf and lay flat on a sheet pan and bake in a low oven for 20 minutes.
2. Remove from the oven and let chill to room temperature.
3. Crumble the Oregon blue cheese and combine with the chopped parsley and breadcrumbs until they coat the cheese crumbles.
4. Store refrigerated until needed for the recipe.