

Macadamia Nut Pesto Salmon

By Kevin Guard



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Ingredients

Copper River Sockeye Salmon
3-6 oz portion of Sockeye Salmon, scaled, skin-on, skin scored
1/2 cup pearl barley, cooked
1 Tbsp Macadamia Nut Pesto
2 pieces Asparagus, cut, blanched

Macadamia Nut Pesto
2.5 oz macadamia nut
1 cup Parmesan
2 clove garlic
3/4 cup Olive oil
2 oz sweet basil
1 oz spinach
1 oz arugula
TT Salt

Smoked Oyster & Chive Cream
12 oz jar Pacific oysters, shucked
1 1/2 cup white wine
1/2 cup brandy
4 shallots, chopped
Sprig thyme (optional)
2 pc Bay leaf
1 quart heavy cream
3 bunches flat chives
1 tin can of smoked oysters, drained
Fresh dill (optional)
Tarragon (optional)
White pepper
Salt

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Instructions

Put raw oysters, shallots, brandy, white wine, thyme, and bay leaf in a large sauce pot and reduce on medium heat. Reduce until 3/4 liquid is gone. Add cream and simmer until 1/4 liquid is gone. Remove sprig of thyme and bay leaves. Add to blender. Chop chives and herbs and add to blender. Season with white pepper and salt, cover and blend on high until smooth and green color has been extracted. Use a fine chinois strainer to strain liquid into a sturdy container. Use a ladle to help push liquid through. Taste and season until desired flavor. Use foil or plastic wrap to cover the container. Use smoking gun to infuse smoke flavor into the sauce. Let smoke sit in container, covered, until smoke slowly dissipates. Swirl and stir sauce to ensure infusion. Repeat process at least twice to ensure proper infusion or desired smokiness.



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