

Ray's Grilled Copper River Salmon

with Tarator Sauce, Arugula Salad, Roasted Carrots and Fennel



- 4 Portions grilled Copper River salmon (~7oz/ea)
- 8 Ounces roasted carrots
- 8 Ounces roasted fennel
- 8 Ounces arugula salad:
 - Cara cara orange segments
 - Cucumber
 - Cherry tomato halves
 - Salt and pepper
 - Fresh lemon juice
 - Virgin olive oil
 - Fleur de sel, for garnish
- Tarator Sauce:
 - 2 Cups toasted hazelnuts
 - 1 Cup Como rolls, cubed
 - 1 Cup cold water
 - 1/4 Cup lemon juice
 - 2 Cloves garlic
 - Salt, to taste
 - 1 Cup virgin olive oil, pour slowly
 - Lemon zest, to taste
 - Herb mix (parsley, chives, thyme)

Method for Roasted Carrots & Fennel: Clean carrots and fennel and chop into 1" pieces. Season with olive oil and kosher salt, place on a rimmed baking sheet in a 350° oven for 10-12 minutes. Let cool.

Method for Salmon: At Ray's we rub the salmon with olive oil and grill over apple wood flames, and seasoning is kept simple; a sprinkle of kosher salt and a few twists of pink and black peppercorn to finish. Cooking time for medium fish will be around 8 minutes or less depending on the thickness of the cut. It's not necessary to place the fish in the oven after, keep an eye on it while grilling so it doesn't spend too much time on either side. Serve fish at the desired doneness.

Method for Tarator Sauce: Blend nuts dry with garlic until as smooth as possible. Add lemon juice to smooth out. Add water. Add bread cubes one at a time. Add salt. Add oil slowly. By hand, mix in herbs and lemon zest.

Composing the Dish: Toss the salad ingredients together lightly and let sit to marinate (1 minute). Spread a layer of the tarator sauce (about 1/4 of the sauce each) on a dinner plate and place the salmon directly on the sauce. Place the roasted vegetables and arugula salad on the plate next to the salmon. Top salmon with a drizzle of extra virgin olive oil and sprinkling of fresh chopped Italian parsley, thyme and chives.

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