



Black Salt Crusted Wild Copper River King Salmon with Morel Mushroom Risotto Cake, and English Pea Puree

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INGREDIENTS: SERVES 4

1 1/2 lbs Copper River King Salmon Fillet - block cut
1 1/2 tsp. Hawaiian Black Lava Sea Salt
3/4 tsp. Black Pepper - fresh ground
2 fl. oz's EV Olive Oil
4 Tbsp. Butter
2 Tbsp. Shallots - minced fine
4 Tbsp. Morel Mushrooms - 1/4" sliced into rounds
4 Tbsp. English Peas - shelled, blanched al dente
1 cup Pea Puree - see recipe
4 each Morel Mushroom Risotto Cakes – see recipe
4 each Pea Tendrils - fresh

Cooking procedures:

Prepare: Pea Puree and hold warm until needed.

Prepare: Risotto Cakes and deep fry or pan fry when needed.

To cook salmon:

Cut salmon into serving size pieces (4-6), season with black salt and pepper. Heat a sauté pan over med-high heat, once heated add the olive oil. Place the salmon in the pan and cook until slightly crisp, turn over and lower the heat, cook until an internal temperature of 120°, has been achieved.

To cook morels and peas:

Place the butter in a sauté pan over very low heat, and melt, add the morels and slowly cook until tender, then add the peas, cook until the peas are just warmed through but still bright in color.

To plate:

Place the risotto cake in the center of the plate. Then add the pea puree around the exterior of the cake. Next place the salmon propped up on the cake, and sitting in the puree. Place the morels and peas over the top of the salmon. Garnish with the pea tendril, serve.

PEA PUREE

(Yield: 1 cup)

1 quart	Cold Water or Vegetable Stock
1 clove	Garlic
3/4 cup	English Peas - fresh, shelled
2 Tbsp.	Crème Fraiche
2 Tbsp.	Butter - unsalted
1 Tbsp.	Mint Leaves - fresh, chopped
Pinch	Pink Sea Salt
Pinch	White Pepper - ground

Pea Puree procedure:

Place cold water or vegetable stock into a sauce pot, add the garlic and place on high heat. Bring to a boil and add the peas, cook until tender but still very bright. Strain (reserve the cooking liquid) place the peas and garlic into a blender or food processor. Add the mint, crème fraiche and butter, and pulse. Then puree the mixture, add cooking liquid as need to get to the proper consistency, add salt and white pepper to taste. Strain and hold warm until needed.

MOREL RISOTTO CAKE

(Yield: 4 cakes)

1 Tbsp.	Olive Oil
1/2 tsp.	Garlic - fresh, minced
1 tsp.	Shallots - fresh, minced
1/4 lb	Arborio Rice
4 Tbsp.	Morel Mushrooms - fresh, chopped
1/4 tsp.	Sea Salt
1/2 cup	White Wine
1 1/2 cups	Vegetable Stock
4 Tbsp.	Parmesan Cheese
1 each	Large Egg
1/4 tsp.	Black Pepper - fresh, ground
1 1/2 tsp.	Chives - fresh, sliced 1/8"
1 1/2 tsp.	Basil - fresh leaves, chopped
1 tsp.	Italian Parsley - fresh leaves, chopped
3/4 tsp.	Thyme - fresh leaves, chopped
2 cups	Panko Bread Crumbs

Morel Risotto Cake procedure:

Place olive oil, garlic, shallots and Arborio rice into a sauté pan over med.-high heat. Once the garlic and shallots have softened, add the salt, reduce heat to medium, slowly add the white wine about 1 Tbsp. at a time, constantly stirring, then follow the same procedure with the vegetable stock. Until the rice is cooked al dente. Spread the risotto on a sheet tray to cool quickly.

Once cooled place in bowl and add all remaining ingredients except the bread crumbs. Roll the mixture into four balls, then coat each ball with the Panko bread crumbs, press down lightly to form a cake, hold refrigerated until ready to cook.

ETHAN STOWELL'S COPPER RIVER KING SALMON

Served with morels, peas and ramps

Executive Chef Ethan Stowell • Ethan Stowell Restaurants
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INGREDIENTS: Serves 4

Ingredients:

1.5 lbs Fresh Copper River King Salmon Fillet
1 cup English Peas
1 lb Fresh Morel Mushrooms cleaned and cut in half
½ lb Ramps. Tops and bottoms kept separate
2 tbsp Olive Oil
Pinch Salt
Pinch Black Pepper

Procedures:

Ramp Puree preparation:

Boil a small pot of water. Blanch and shock (in ice water) peas and then ramp tops. Thinly slice ramp bottoms and set aside. Blend ramp tops in the blender with 2 tbsp olive oil and enough water to make a smooth purée. Season with salt and pepper. Set aside.

To cook:

Salmon preparation:

Cut salmon into 6 oz. portions, season with salt and pepper, and sautéed in pan with butter. Sautéed skin side down till crispy about 4 min. Turn over till just done. Don't overcook this beautiful chunk of fish! Remove salmon from pan and let rest.

Morel, Pea & Ramp Bottom preparation:

Cook morels, ramp bottoms and peas in butter. Season with salt and pepper to taste.

To plate:

Smear 2 tablespoons of ramp purée on the plate. Put a scoop of morel mix in the middle of it and put the salmon on top. Voila!

Salmon Mi Cuit Ramp, Spring Onion and Crab Dumpling

Executive Chef Jason Franey • Canlis
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Ingredients:

Center cut salmon with belly on

Procedures:

Due to the technical difficulty of this recipe, the ingredients and procedures are not available. Canlis will be serving fresh Copper River salmon on their menu starting May 16, 2014.