

**Alder Plank Roasted Porcini Crusted Salmon with Pesto Rice– Serves 2**

2 each                      Red King Salmon – block cut 8 oz. wt. portions, skin off  
 1 tsp.                        Olive Oil  
 ½ tsp.                       Salt – sea  
 1 Tbsp.                      Porcini Mushroom Rub – “Chef Howie’s 3 Chefs in a Tub” Brand  
 ¼ cup                        Buerre Rouge Sauce – recipe follows

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 2 cups                      Rice – long grain, cooked, kept warm  
 ½ cup                        Pesto – recipe follows  
 ½ tsp.                        Salt – sea or kosher  
 ¼ tsp.                        Pepper

**Buerre Rouge Sauce**

**Yield ½ cup**

**Yield 1 cup**

1 Tbsp. + 1 tsp.	1 Tbsp. + 1 tsp.	Shallots – fresh, minced fine
1 Tbsp.	2 Tbsp.	White Wine Vinegar
½ cup	1 cup	Red Wine (Cabernet, Burgundy, Merlot or Pinot Noir)
¼ cup	½ cup	Whipping Cream
6 Tbsp.	¾ cup	Butter – unsalted, cut into 2” chunks
¼ tsp.	½ tsp.	Salt – sea
1/64 tsp.	1/32 tsp.	White Pepper – ground

**BUERRE ROUGE PROCEDURE:**

1. Combine the wine, vinegar, and shallots into a sauce pot, reduce to a light syrup (approximately 85%).
2. Add the cream and reduce by 50% over a medium high heat.
3. Slowly add and whip in the butter cubes over low heat. Strain sauce through a fine mesh strainer.
4. Season with the salt and pepper. Hold sauce warm until needed.

# PLANK COOKING

by JOHN HOWIE

## **Basil Pesto**

### **Yield ½ cup**

¼ cup packed

2 tsp.

1 ½ tsp.

2 Tbsp.

¼ tsp.

1 Tbsp. + 1 ½ tsp.

1 Tbsp.

⅓ cup

### **Yield 1 cup**

½ cup packed

1 Tbsp. + 1 tsp.

1 Tbsp.

¼ cup

½ tsp.

3 Tbsp.

2 Tbsp.

½ cup

Basil – fresh, coarsely chopped

Parsley – fresh, coarsely chopped

Garlic – fresh, minced

Pine nuts – toasted

Salt – kosher

Reggiano Parmigiano Cheese – grated

Butter – whole, salted

Olive Oil

## **BASIL PESTO PROCEDURE:**

1. Combine all ingredients except butter and oil, in a food processor and pulse-process until ingredients are finely chopped but not pureed to mush. Then add the butter and oil and process to a thick paste. Hold refrigerated until needed.

## **COOKING PROCEDURE:**

1. Place the oil on the salmon blocks, and then season each fillet with ¼ tsp. of salt all over the fillet. Then place 1 ½ tsp. of porcini mushroom rub on the top of the fillet. Place in a refrigerator and let cure for at least 1 hour and up to 24 hours.
2. Pre-heat the oven to 375°, place the salmon on the plank, crusted side down.
3. Place the plank in the oven and cook for 12 minutes, remove from the oven and turn the salmon over. Return the plank to the oven and cook for 12-15 minutes or until the salmon has reached an internal temperature of 120°.
4. Meanwhile mix the pesto into the warm rice, season with the salt and then place on the plate in the upper center of the plate. Place the sauce on the plate in front of the rice. Remove the salmon from the oven and place on the plate, half propped up on on the rice and half on the sauce. Garnish with basil sprig. Serve.