

White King Salmon with Roasted Fennel - Serves 2

2 each	White Salmon Block Fillet – skin off, thick cut (8 oz. pcs.)
½ tsp.	Salt – sea or kosher
½ tsp.	Pepper – black, coarse ground, fresh
1 each	Fennel Bulb – whole, sliced ¼” thick
1 Tbsp.	Olive Oil
1 cup	Saffron-Tomato Relish – recipe follows

Saffron-Tomato Relish – Yield 1 Cup

6 each	Saffron – strands, coarse chopped
2 Tbsp.	White Wine
1 tsp.	White Wine Vinegar
¼ cup	Onion – white, diced ¼”
¾ cup	Roma Tomato – peeled, seeded, diced ¼”
½ tsp.	Tarragon – fresh, chopped
¼ tsp.	Pepper – fresh, ground
1 tsp.	Salt – sea or kosher

SAFFRON-TOMATO RELISH PROCEDURE:

1. Heat the wine and vinegar, place the saffron in the mixture, remove from the heat, and let steep for 2 hours, until the liquid is a bright yellow color.
2. Then mix all the ingredients together and toss until well coated. Then let sit for 30-45 minutes allowing the flavors to blend. Hold refrigerated until needed.

COOKING PROCEDURE:

1. Season each fillet with salt and pepper. Use a large cedar plank. Place on the plank.
2. Meanwhile toss the fennel bulb with the olive oil, place on the plank around the salmon fillet.
3. Place the plank in a pre-heated 375° oven. Roast for 12-15 minutes. Remove the plank from the oven. Turn the salmon fillets over and allow the oven to re-heat. Then place the plank back in the oven and roast for another 15-20 minutes, or until lightly browned and an internal temperature of 120-125° has been achieved. Cooking time will vary based on the thickness of the fillet.
4. Remove from the oven, place slices of the fennel bulb on the plate, place the salmon on the slices of fennel, then top with the saffron-tomato relish. Garnish with a fresh fennel sprig. Serve.