



Copper River Sokeye Salmon

with a cannelloni of mascarpone, English peas, pea tendrils, morels, frothy mushroom broth and fresh shaved black truffles

In 2014, Michelin star Chef Carrie Nahabedian joined us for the 4th annual Napa Truffle Festival. For the **Nickel & Nickel Winery Truffle Lunch**, she prepared this over-the-top delicious salmon dish to pair with the winery's lovely EnRoute Pinot Noir, Russian River, "Les Pommiers." Of course, this dish, which could be served as a first or main course, would go very well with almost any red or white wine.



Chef Carrie Nahabedian
NAHA
Chicago, IL

Notes

This recipe serves eight people and involves four components:

- 1** *Mushrooms and Salmon*
 - 2** *Mushroom Stock*
 - 3** *Cannelloni Pasta Sheets*
 - 4** *Cannelloni Filling*
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1 MUSHROOMS AND SALMON

Ingredients

1 lb beef fat, rendered (or olive oil)	1/3 cup skim milk
1 lb morel mushrooms, cleaned	8 (4 oz) Sockeye salmon pieces
4 tbsp butter, unsalted	4 tbsp extra virgin olive oil
salt and pepper to season	8 filled cannelloni (recipe follows)
mushroom stock (recipe follows)	1/2 lb pea tendrils
1/3 cup half & half	4 oz black European truffles

Directions

Preheat oven to 400°. Sauté morels in brown butter, seasoning with salt and pepper. Set aside. Heat one cup of the mushroom stock with the half & half and skim milk to boiling. Place cannelloni in oven. Heat olive oil in sauté pan, season salmon with salt and pepper and sauté each side to sear. Remove from heat and finish in oven.

In eight serving bowls, split pea tendrils evenly. Place one cannelloni on top and top with salmon and morels. Froth mushroom stock with hand blender and pour over each salmon (froth again as needed). Shave fresh truffles over top.

2 MUSHROOMS STOCK

Ingredients

3 cups mushroom scraps (bottoms/peels/ends of morels, porcini, oysters, portobello, etc)	2 cups white wine
or 3 lbs of button mushrooms	4 cups water
	3 tbsp salt

Directions

Combine all ingredients in a stockpot, bring to a boil and turn down to a simmer. Reduce by half, then strain through a chinois, not pushing on mushroom pieces. Set aside, or chill up to five days in refrigerator (or freeze for future use).

3 CANNELLONI PASTA SHEETS

Ingredients

3 eggs	a pinch of salt
9 oz of all purpose flour	large pot of water

Directions

Make a well in the flour for the eggs. Add salt and mix ingredients with your fingers. Once combined, begin kneading so dough ends up smooth and not sticky. Let rest one hour. Roll pasta into 2" diameter log. With the heel of your hand, press the dough down firmly to flatten dough so that it can be easily manipulated into the pasta sheeter. Using flour as needed, feed long pasta sheets through the pasta maker, number by number. After pasta has passed through smallest setting, cut into 3x4" rectangles. Cook pasta in rapidly boiling salted water. Shock in ice water, then coat in oil.

4 CANNELLONI FILLING

Ingredients

4 oz mascarpone	1/2 cup Parmesan cheese
1 cup cooked peas	salt and pepper to taste
1 egg	

Directions

Let mascarpone soften in large mixing bowl. In food processor, combine peas, egg and cheese. Mix the puree with mascarpone and season with salt and pepper. Trim pasta sheets to 5x3.5" and place filling 1" from bottom. Roll tightly, not letting filling squeeze out the sides.

Place seam side down on buttered cookie sheet and bake in 400° oven. When cannellonis have firmed a bit, add 1 cup water so they won't burn on the bottom. Cook until golden brown on the ends and the filling has expanded.

Buon appetito!