

## King Salmon with Sour Cream Chive Sauce



### INGREDIENTS

#### *For the Salmon*

- 2 (10 oz) salmon fillets, preferably Chinook (or “king”)
- 3 oz chanterelles, used whole if small or torn into smaller pieces if large
- Olive oil, salt, and freshly cracked black pepper

#### *For the Sour Cream Chive Sauce*

- 2 shallots, finely diced
- 1 leek (white part only), finely diced
- 1 garlic clove, minced
- 3 sprigs thyme
- 2 Tbsp olive oil
- 6 cracks of black pepper
- 8 oz white wine
- 1.5 oz white wine vinegar
- Juice and zest of 1 lemon
- 1 cup (2 sticks) butter, cubed and chilled
- 6 oz sour cream
- 1 bunch chives, finely chopped
- ½ bunch dill, finely chopped

### METHOD

1. **Prepare the salmon.** Season the fillets generously with salt and pepper, then rub lightly with olive oil. Set aside at room temperature while you prepare the sauce.
2. **Start the base for the sauce.** In a medium skillet over medium-low heat, warm the olive oil. Add shallots and leeks, season with black pepper and a pinch of salt, and cook gently until translucent. Add the thyme sprigs.
3. **Build the flavor.** Pour in the white wine, vinegar, and the lemon juice and zest. Allow the mixture to reduce until it thickens slightly and coats the back of a spatula.
4. **Emulsify with butter.** Lower the heat and whisk in the butter, one cube at a time, until fully emulsified into a smooth, glossy sauce. Avoid boiling to preserve texture.
5. **Finish the sauce.** Stir in the sour cream, most of the chives, and half the dill. Keep the sauce warm on very low heat until ready to serve.
6. **Cook the salmon.** Heat a large cast-iron pan or griddle over medium heat. Place the salmon skin-side down and cook for about 4–5 minutes until the skin is crisp and golden.
7. **Add the chanterelles.** Add the chanterelles to the pan with a drizzle of olive oil, seasoning lightly with salt and pepper.
8. **Finish and plate.** Flip the salmon carefully and cook another 2–3 minutes, depending on your preferred doneness. Transfer the salmon and chanterelles to a serving dish, spoon over the warm chive sauce, and garnish with the remaining herbs.

### SERVING SUGGESTION & PAIRING

Serve the Salmon dish as the main course, paired with a Rioja Gran Reserva.