

RECIPE: Salmon with Roasted Shiitakes and Mushroom Sauce

Serves: 4

by JEAN-GEORGES VONGERICHTEN

In mushroom season, Jean-Georges Vongerichten makes this salmon dish with fresh porcinis at Jean Georges. Mushrooms and mushroom syrup add intense flavor to the fish, which is seared until the skin is crisp and the flesh is barely cooked. Sliced jalapeño and lemon juice, sprinkled on just before serving, offset the salmon's richness and provide a little bite.

Ingredients

3 tablespoons olive oil
1-pound small shiitake mushrooms, stems reserved to make Mushroom Syrup
16 medium garlic cloves
1 jalapeño, sliced 1 inch thick
Salt
2 tablespoons grapeseed oil
Four 6-ounce salmon fillets with skin
Freshly ground white pepper
1/4 cup Mushroom Syrup (see recipe below)
Lemon wedges, for serving



Step 1

Preheat the oven to 450°. Heat a 12-inch cast-iron skillet until very hot. Add the olive oil, shiitake mushroom caps, garlic and jalapeño slices and stir well. Season with salt. Transfer the skillet to the oven and roast the shiitake caps, stirring a few times, for about 20 minutes, or until richly browned and crisp.

Step 2

In a large, nonstick skillet, heat the grapeseed oil. Season the salmon fillets with salt and white pepper and add them to the skillet, skin side down. Cook the

salmon over high heat for 5 minutes, then reduce the heat to moderate and cook until the skin is browned and very crisp, about 12 minutes longer. Turn and cook the salmon for 2 minutes on the other side, until barely cooked through. However, the times will vary greatly with the diameter of the salmon. The idea is to get a crispy skin and to cook the salmon to your desired doneness.

Step 3

Transfer the salmon fillets to plates, skin side up. Gently lift the skin off the salmon and lean it against the fillet. Spoon the roasted shiitake caps on the salmon. Drizzle the plates with mushroom syrup and serve with the lemon wedges.

Make Ahead

The Mushroom Syrup can be refrigerated overnight. Melt it in a microwave oven before serving. See recipe below

RECIPE: MUSHROOM SYRUP

INGREDIENTS

4 tablespoons grapeseed oil (or olive oil)
stems chopped (from 2 pounds shiitake mushrooms)

3 cups water

3 cups chicken broth

DIRECTIONS

In a large skillet, heat the oil until shimmering. Add the shiitake stems and cook over moderate heat, stirring a few times, until deeply browned, 5 minutes. Add the water and broth and bring to a boil over high heat. Boil until reduced to 1 cup, about 10-15 minutes. Strain the broth and return it to the saucepan. Boil over high heat until reduced to 1/4 cup, about 7 minutes.

Serve with fish, steak, chicken, or veal.

To make ahead:

The Mushroom Syrup can be refrigerated overnight. Melt it in a microwave oven before serving.

Suggested Wine Pairing

The rich salmon and woodsy shiitakes will pair perfectly with Blue Rock Sonoma Coast Pinot Noir