

SALMON AND MUSHROOMS IN PHYLLO

6 servings

- 3 tablespoons pine nuts
 - 3 tablespoons olive oil, divided, plus additional for brushing phyllo
 - 3 tablespoons finely chopped shallots
 - ½ teaspoon minced garlic
 - 6 ounces mixed fresh wild mushrooms, such as shiitake, portobello, and crimini, trimmed, and coarsely chopped
 - ¼ teaspoon dried thyme
 - 2 tablespoons snipped fresh chives
 - 1 tablespoon chopped fresh basil
 - ⅛ teaspoon cayenne
 - salt and freshly ground black pepper
 - 2 tablespoons freshly grated Parmesan cheese
 - 1 16-ounce package phyllo pastry sheets, thawed if frozen
 - 1 lemon, halved
 - 6 4-5-ounce salmon fillets, skinned
- Ginger Shallot Cream Sauce (page 213)

You may spray phyllo sheets with olive oil spray instead of brushing with olive oil.

Puff pastry may be substituted for phyllo. This entree goes well with a Chardonnay.

Preheat oven to 400 degrees. In large skillet, combine pine nuts and 1 tablespoon of the olive oil over medium heat. Cook until nuts are lightly browned. Remove with slotted spoon and set aside. Place remaining 2 tablespoons olive oil in same skillet. Add shallots and garlic and cook until shallots are soft, about 5 minutes. Add mushrooms, thyme, chives, basil, and cayenne. Season with salt and pepper to taste. Cook until mushrooms give up their juice. Remove from heat and cool. Stir in Parmesan and set aside.

Remove phyllo from package and cover with plastic wrap and damp towel. Squeeze juice of lemon over salmon and season with salt and pepper to taste. Trim phyllo to 12x8-inch rectangles. Brush 1 sheet with olive oil and cover with another sheet, brush with olive oil. Repeat a third time. Place 2 heaping tablespoons of the mushroom mixture on the phyllo and top with 1 salmon fillet. Fold in sides and bottom and fold over top, tucking top into the bottom to form an envelope-style packet.

Place on baking sheet. Repeat with remaining ingredients to form 6 packets. (May be prepared up to 3 hours in advance. Cover and chill.) Brush tops with olive oil. Bake 25 minutes or until golden brown. Serve with Ginger Shallot Cream Sauce, if desired.

**GINGER
SHALLOT
CREAM SAUCE**

$\frac{3}{4}$ cup

- $\frac{1}{2}$ cup dry white wine
- $\frac{1}{2}$ cup rice wine vinegar
- 3 tablespoons minced shallots
- 1 2-inch piece fresh ginger root, peeled and thinly sliced
- $\frac{1}{2}$ cup whipping cream
- 3-5 tablespoons cold butter, cut into pieces

*This sauce may be
doubled easily.*

*Increase cooking
time to reduce sauce.*

In heavy saucepan, combine wine, vinegar, shallots, and ginger over medium-high heat and heat to boiling. Cook until reduced by half, about 15 minutes (will be the consistency of a glaze). Stir in cream and cook until reduced by half, about 10 minutes. Strain into clean saucepan. (May be prepared to this point up to 3 hours in advance and chilled.) Return to low heat. Whisk in butter, 1 piece at a time. Serve immediately over grilled salmon or tuna.