

SALMON BURGERS & AIOLI, CORN & ARUGULA SALAD PAIRED WITH OUR 2015 SAUVIGNON BLANC, FASCINATION

Our brilliant and crisp Sauvignon Blanc pairs beautifully with grilled fish, perfect for a warm summer evening. Charley Johnson, our Assistant Winemaker, shares his special recipe – a perfect, light summer dish, accompanied by a corn and arugula salad. Enjoy!

COOK TIME 35-45mins

MAKES 2 Servings

INGREDIENTS

- 2 Skinless Salmon Fillets (finely chopped)
- 2 Potato Buns
- 2 Cloves Garlic (smashed until it resembles a paste)
- 1 Ear Of Corn
- 1 Lemon
- 1 Bunch Oregano (chopped)
- 2 Tablespoons Mayonnaise
- 2 Tablespoons Butter
- 1 Shallot (minced)
- ¼ Cup Panko Breadcrumbs
- 1oz Arugula

PREPARATION

1. In a medium pan melt half the butter on medium-high until hot. Add the corn and half the shallot; season with salt and pepper. Cook, stirring occasionally, 2-4 minutes, or until the shallot is softened and the corn is lightly browned. Transfer to a large bowl. Wipe out the pan for reuse.
2. Mix the chopped salmon with the breadcrumbs, oregano, remaining shallot, half the garlic paste and a drizzle of olive oil; season with salt and pepper. Gently mix to combine. Form into two ½-inch-thick burgers.
3. Reusing pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the burgers; cook 3-4 minutes a side, or until browned and cooked through. Transfer to a paper towel-lined plate. Wipe out the pan to reuse.
4. While the burgers cook, make the aioli and prepare the arugula garnish.
 - Aioli: in a small bowl, combine the mayonnaise, remaining garlic paste, the juice of 1 lemon wedge and a drizzle of olive oil. Stir to combine and season with salt and pepper to taste.
 - Arugula Salad: to the bowl of cooked corn and shallot, add all but a pinch of the arugula, the juice of the remaining lemon wedges and a drizzle of olive oil; toss to combine and season with salt and pepper to taste.
5. Reusing the pan, melt the remaining butter on medium until hot. Add the buns, cut sides down, and toast 30-60 seconds, or until lightly browned. Transfer to a clean, dry work surface. Spread a layer of the aioli onto the cut sides of the toasted buns.
6. To serve, place a cooked burger onto each bun bottom; season with salt and pepper. Top with the remaining arugula and the toasted bun tops, garnished with the corn/arugula salad on the side.