

THE FIREHOUSE

RESTAURANT

Tuscan Salmon White Bean-Roasted Garlic Purée and Heirloom Tomato Relish

Deneb Williams, Executive Chef

Serves 4 guests

INGREDIENTS

2 ea. Yukon gold potatoes, large
4 ea. 6-oz. salmon filets
to taste salt & pepper
¼ cup olive oil or vegetable oil blend
½ cup white wine, chardonnay
2 tbsp. butter
2 tbsp. fines herbes, chopped
4 ea. baby carrots
16 ea. haricots verts
8 ea. baby summer squash
2 cups White Bean Purée (see recipe)
2 cups Tomato Relish (see recipe)
4 oz. sheep's milk feta
4 tbsp. roasted garlic extra virgin olive oil

PROCEDURE

Slice potatoes into ¼-inch rounds and season with salt and pepper. Place on a baking sheet and roast in a 375° oven for 3 minutes on each side. Remove from oven and set aside. Liberally season salmon on both sides with salt and pepper. In a sauté pan on medium-high heat, sear top side of salmon in oil for 3-4 minutes until deeply caramelized. Flip salmon and deglaze pan with white wine. Add butter and place in 350° oven for 7-8 minutes or until meat thermometer reads 130°. Remove from pan and let rest while cooking vegetables. Place carrots, haricots verts and summer squash in sauté pan, return to medium heat and sauté for 2 minutes. In center of plate, ladle ½ cup White Bean Purée and smooth into thin disk. Arrange a quarter of the potato slices into the purée forming a flower pattern. Arrange a quarter of the vegetables on top of potatoes, making a bed for the fish. Place salmon on top of vegetables. Using a spoon, garnish the salmon with Heirloom Tomato Relish, feta cheese and olive oil.

Tuscan White Bean Purée

Yields 2 cups

INGREDIENTS

12 ea. garlic cloves, peeled
¼ cup extra virgin olive oil
1 20-oz. can white beans (great Northern, cannellini or white kidney), drained & rinsed
2 cups chicken stock
¼ cup heavy cream
1 ea. lemon, juiced
to taste salt & pepper

PROCEDURE

Preheat oven to 200°. Place garlic cloves and olive oil in small oven-proof dish and cover with foil. Roast for 25-30 minutes until soft. Remove garlic and set oil aside for garnish. Combine beans, chicken stock and garlic in a small sauce pan. Simmer on medium-low heat for 30 minutes. Using an immersion blender, purée bean mixture. With blender running, slowly add

cream. Blend until combined. Finish with lemon juice, salt and pepper, and 1 Tbsp reserved garlic olive oil.

Heirloom Tomato Relish

Yields 2 cups

INGREDIENTS

1 ea.	large heirloom tomato, small dice
1 ea.	red bell pepper, roasted, seeded, peeled and chopped (see procedure)
¼ cup	kalamata olives, chopped
¼ cup	capers, rinsed
¼ cup	basil, chiffonade
¼ cup	extra virgin olive oil
1 tbsp.	balsamic vinegar
to taste	salt & pepper

PROCEDURE

Place red bell peppers under broiler directly on rack for 7-9 minutes, turning until charred. Place in a bowl covered with plastic wrap for 10 minutes. Peel skin, remove seeds and dice. Combine all ingredients and let stand at room temperature for at least 1 hour.