



ROSH CHODESH CLUB

SALMON EN COURGETTE W/ CORN SALAD & PAPPAL POMODORO

 Serves 2-4

INGREDIENTS

SALMON EN COURAGE

Salmon Filet
Zucchini
Yellow Squash
Salt
EVOO

CORN SALAD

Ear of Sweet Corn
Sun Gold Tomatoes
Red wine vinegar
EVOO

PAPPA AL POMODORO

2 tablespoons extra-virgin olive oil, plus more for drizzling
Pinch red pepper flakes
8 cloves garlic, thinly sliced
1 medium onion, small diced
1 (28-ounce) can whole plum tomatoes, crushed by hand, with juices
2 sprigs fresh basil
1/3 pound Stale Bread
2 cups Vegetable Stock or more if desired
TT Red Pepper Flakes
TT Salt and pepper

Recommended Pairing



HARMONY WEST COAST IPA
Long Beach Beer Lab



Directions

Salmon:

Cut the salmon into approximately 6-ounce portions using the top loin for the best presentation. Season each piece generously with salt and refrigerate while preparing the squash.

Using a mandoline, slice the green and yellow zucchini lengthwise into thin ribbons. Trim away the seeded center so you are left with long, clean strips. On a sheet of parchment paper, alternate the green and yellow ribbons until they form a layer slightly longer than your salmon fillet. Lightly season with salt, cover with a second sheet of parchment, and gently roll with a rolling pin until the squash becomes soft and pliable.

Remove the top sheet of parchment and place the salmon in the center. Using the parchment to help guide you, wrap the squash tightly around the fish and allow it to rest for at least 10 minutes so the squash holds its shape. Transfer the wrapped salmon to a parchment-lined baking sheet, brush lightly with olive oil, and bake at ****350°F**** for about ****10 minutes****, or until the salmon is just cooked through.

Corn Salad:

Combine the fresh corn kernels and diced tomatoes in a bowl. Season with salt and freshly cracked black pepper, then dress with extra virgin olive oil and red wine vinegar. Toss gently, taste, and adjust the seasoning as needed. The salad should remain bright, fresh, and lightly dressed.

Salmon: Pappa al Pomodoro and Plating

Heat extra virgin olive oil in a saucepan over medium heat. Add the onion and cook until softened, then stir in the garlic and chili flakes until fragrant. Add the crushed tomatoes and basil, bringing everything to a gentle simmer before stirring in the bread and vegetable stock.

Cook over low heat for about ****25 minutes****, stirring occasionally, until the mixture reaches a rich, custard-like consistency. If it becomes too thick during cooking, add a little more vegetable stock. Finish by seasoning with salt and freshly cracked black pepper to taste.

To serve, spoon the warm pappa al pomodoro into a shallow bowl or deep plate. Top with the fresh corn salad, then place the baked salmon on top. Finish with a sprinkle of flaky sea salt, fresh basil if desired, and a drizzle of high-quality extra virgin olive oil.

