

SALMON WELLINGTON LOBSTER MUSHROOM DUXELLES

Serves 2

1 10 oz. Fillet of king salmon, thick cut, no skin, no bones

1 Tbsp. Dijon mustard

8 oz. Lobster mushrooms

1 qt. Chicken stock

1 ea. Large yellow onion, small diced

3 ea. Clove garlic, minced

1 bu. Thyme, picked and minced

1/2 c. Extra virgin olive oil

1 Package puff pastry, thawed

2 ea. Eggs

Salt

Preheat oven to 400 degrees Fahrenheit. Clean lobster mushrooms by removing any dirt, nature, or brown spots. Cut into 1-inch cubes. In an oven safe pot, bring chicken stock to simmer and add mushrooms and let cook in the oven until they are soft and fork tender. About 1 hour. While the mushrooms are simmering, sauté onions and garlic in half of the olive oil. Season with salt. Once the onions and garlic are soft, add the minced thyme, remove from heat, and set aside to cool. Once the mushrooms have finished cooking, take them out of the liquid and set aside. Combine mushrooms and onion mixture in a food processor and pulse mixture until a paste has formed. To finish your mushroom duxelles, add remaining olive oil if needed and season generously with salt. Once the duxelles is finished, set aside.

Bring out the salmon, mustard, puff pastry and a large cookie sheet. Unroll the puff pastry to a piece twice the size of the salmon. Place a dollop or two of the duxelles on the puff pastry and spread to an even layer, trying to keep it about a quarter inch thick.

Place the salmon in the center, brush with the mustard and season with salt. Wrap the ends of the salmon with the edges of the puff pastry and pinch the ends shut. Flip the salmon wrap over so the seam side is down on the cookie sheet. Decorate with any lattice or letters spelling out your favorite animal at Soter Vineyards. Crack eggs into a small bowl. Add 1 tablespoon of water and a pinch of salt. Beat mixture with a fork until combined. Brush the puff pastry with the egg wash, and sprinkle with sea salt; bake for 20 minutes.

TO SERVE

Allow some time to let the juices settle and rest before slicing into the Wellington and enjoy!