

ORGANIC SALMON INFUSED WITH HERBS AND FENNEL



Serves four:

- 700 g organic salmon
- 2 shallots
- 2 fennel bulbs
- 1 dl fresh mint
- 1 dl fresh flat-leaf parsley
- Approx. 4 tbsps. Cono Sur Bicicleta Riesling
- Approx. 4 tbsps. olive oil
- 3 tbsps. coarse sea salt
- Salt, black pepper

Place the salmon in an oven-proof dish skin-side down and sprinkle the coarse sea salt on top. Let sit in the refrigerator for 3-4 hours.

Preheat the oven to 180 C. In the meantime, peel the shallots and wash the fennels and slice them. Chop the herbs.

Rinse the salt from the fish and place it back in the dish skin-side down. Sprinkle most part of the wine and oil onto the fish and pat the herbs on top. Cover the fish with the shallots and fennels, and sprinkle the rest of the olive oil and wine on top. Season the dish with salt and black pepper. Bake in the oven for 40 minutes.

Serve preferably with steamed new potatoes.