



CLUB TESTAROSSA

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TESTAROSSA
WINERY
LOS GATOS CALIFORNIA

A perfect spring dinner to enjoy in the garden!

Roasted Salmon with Beet and Fennel Slaw

Paired with our 2007 Rosella's Vineyard Pinot Noir

2 lbs. red and yellow beets, sliced lengthwise and cut into 1/8" wedges
3/4 t. sherry
1/2 t. red wine vinegar
3 T. olive oil, divided
1 small fennel bulb, sliced very thinly
4 large or 6 medium strawberries, hulled and sliced thinly
1/2 tangerine, juiced
4-6 oz. salmon fillets, pin bones removed
salt
pepper

Preheat the oven to 425 degrees.

Toss the beets with the sherry, red wine vinegar and one tablespoon of olive oil; season everything with salt and pepper. Roast the beets for 30 to 35 minutes or until they are tender. Mix the fennel, strawberry, tangerine juice and one tablespoon of olive oil together; season it all with salt. Season the salmon on both sides with salt and pepper. Sear the salmon in an oven-safe pan over medium-high heat with the remaining olive oil; flip the salmon and finish cooking it in the oven for 5 to 7 minutes, until just cooked through. Remove the salmon from the oven and let it sit for 5 minutes. Meanwhile, add the roasted beets to the slaw; to serve, spoon the slaw in the center of a plate and top it with a piece of roasted salmon.

Pour a glass of our 2007 Rosella's Vineyard Pinot Noir and enjoy!

Serves 4

Recipe by Megan Thomas