



CLUB TESTAROSSA

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TESTAROSSA

WINERY

LOS GATOS • CALIFORNIA

Seared Salmon with Herbed Pierogies and Caramelized Onion Paired with our Sleepy Hollow Vineyard Pinot Noir

Marinade:

2 1/2 T. fresh dill, minced
3 1/2 T. fresh Italian parsley, minced
1 T. garlic, minced
1 T. Dijon mustard
juice of one Satsuma mandarin orange
juice and zest of two meyer lemons
1/3 c. olive oil
salt and pepper to taste

Mix first six ingredients to combine, whisk in olive oil and season with salt and pepper, set aside.

Caramelized Onions

2- yellow onions, halved and sliced thinly lengthwise
3 1/2 T. butter
1 1/2 T. olive oil
Melt 1 1/2 tablespoon of butter with the olive oil over medium heat in a large sauté pan. Add onions, season with salt and cook, stirring frequently until onions are soft and golden brown, about 15-18 minutes. Reserve 1/4 cup for the filling and leave remaining in sauté pan off of the heat.

Make pierogies:

Roll pierogi dough until a scant 1/8" thick, with a 2 1/4" biscuit cutter cut rounds and place on a cookie sheet covered with a soft towel. Once all are cut, fill each pierogi with one teaspoon of the filling on bottom half of the round, fold top half down and seal, gently squeezing out any air. Continue until all pierogies are filled. In a large sauce pan bring well salted water to a boil. Cook pierogi, ten at a time gently stirring to avoid sticking. Once pierogi float to the top after about four minutes, place on a paper towel lined plate and repeat until all are cooked. In the reserved sauté pan with the caramelized onions, melt the additional two tablespoons of butter and lightly sauté the pierogi until warmed and just golden.

Pierogie Dough

2 c. flour
1 1/4 t. kosher salt
1 egg, lightly beaten
1/2 c. milk
zest of one Satsuma mandarin orange
1/4 t. nutmeg
1/4 t. black pepper, freshly ground
Mix flour, salt, zest, nutmeg and pepper in a medium bowl. Make a well in the center and add egg and milk. Using your hands gently draw the flour mixture into the egg mixture, continue to work until the dough comes together. On a lightly floured surface, knead the dough until smooth and slightly elastic. Cover and let rest for one hour.

Pierogie Filling

1 1/2 lbs Yukon gold potatoes
3 T. marinade
1/4 c. caramelized onions, minced
salt and pepper to taste
To make filling:
Boil potatoes until tender in well salted water. Let cool, and either put through a ricer or grate on a the medium size grate of a standing grater. Add marinade and onions, season with salt and pepper.

Salmon

4- 5 oz skinless, salmon fillets
2 T. olive oil
salt and pepper
Marinate the salmon with remaining marinade for an hour. Gently wipe off marinade, reserve and season fillets with salt and pepper. In a large cast iron skillet, heat the olive oil over medium high heat, sear salmon for 2-3 minutes, flip add reserved marinade and simmer until the salmon is just cooked through.

Place a few pierogies with additional onions on each plate, top with a piece of salmon. A lovely accompaniment would be a nice fresh watercress salad or sautéed greens with a bit of lemon and garlic. Pour a glass of our Sleepy Hollow Vineyard Pinot Noir and enjoy!

Recipe by Megan Thomas, Serves 4