



Wine-Inspired Recipes

From **DOMAINE SERENE**



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**BAKED SALMON WITH
ROASTED FENNEL-GINGER
BUTTERNUT SQUASH**

Pair with

2018 **DOMAINE SERENE**,

'COEUR BLANC' WHITE PINOT NOIR

INGREDIENTS

Salmon

2 portions Coho or King Salmon
Salt and fresh ground pepper
Olive oil
½ tsp garlic salt
Avocado oil (optional)

Butternut Squash

1 pound butternut squash, peeled, seeded and cut lengthwise
1 fennel bulb, trimmed and quartered into wedges
1 large sweet onion, peeled and quartered into wedges
1 finger fresh ginger, peeled and finely chopped
Zest of 1 large orange
4 Tbsp olive oil
1 Tsp ground cinnamon
1 Tsp ground cumin
Sea salt to taste

DIRECTIONS

Preheat the oven to 400 degrees F. Place a layer of aluminum foil or parchment paper on a sheet pan with a little avocado oil. Portion salmon and lay skin side down on the lined pan. Brush the top of the salmon with olive oil and then season with garlic salt, sea salt and fresh cracked pepper.

Place salmon in the oven and bake for approximately 10 minutes. Adjust depending on size of salmon portions. Sockeye salmon or thinner portions may need 6-8 minutes, while Coho or fatter portions may need 8-12 minutes. When salmon is done, it should be opaque and flake easily when you gently press on it with your finger. Pull from the oven, cover with foil and let it rest for 10 minutes.

Toss squash, fennel, onion and olive oil in a mixing bowl. Evenly mix cinnamon, cumin, sea salt, ginger and orange zest, then combine in a bowl with vegetables.

Spread the vegetables across a large sheet pan and roast 30-45 minutes, turning once. Squash should be tender and lightly browned when cooked. Quickly squeeze orange juice across the pan, then transfer vegetables to a bowl to serve.

Pair this deceptively simple dish with vivacious wines with both bright fruit and mouthwatering minerality, such as our **2018 Domaine Serene, 'Coeur Blanc' White Pinot Noir**. The complex and delightful 'Coeur Blanc' has the fuller body of a red wine and the brightness and acidity of a white wine. With its flavors of crisp red apple, it is delightful with the citrus and herbaceous notes in the dish, but also has the structure and weight to pair well with autumn squash and comforting warm spices.