



**DORIS & ED'S**  
Classic & Contemporary  
Seafood Oasis

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## August 2009 Salmon in Potato Crust with Morels

*Serves 6*

### Ingredients

1 oz. Morel Mushrooms, dried

2 Cups Warm Water

1 Shallot, minced

½ Cup Dry White Wine

1 Sprig Fresh Thyme, stemmed

2 Tbsp. Unsalted Butter

6 6 oz. Salmon Filets

Salt and Freshly Ground Pepper

3 Eggs

1 Cup Instant Potato Flakes

½ Cup Blended Olive Oil

1. Soak dried Morel Mushrooms in warm water for 10 minutes or until soft. Strain mushroom liquid into a saucepan through a coffee filter or fine sieve.
2. Add minced shallot and wine cook and until liquid reduces to ¾ cup. Then add thyme and morel mushrooms. Stir in butter.
3. Preheat oven to 400° degrees. Season filets with salt and pepper.
4. Beat eggs in shallow bowl, dip fish filets in egg and then dredge lightly in potato flakes.
5. Heat blended olive oil in a fry pan over medium heat. Add fish and cook for two minutes per side.
6. Finish cooking fish in oven until it flakes easily, about 4 to 5 minutes.
7. Divide mushrooms between 6 warmed plates. Place fish on mushrooms.

*Preparation Time: 15 Minutes*

*Cook Time: 5 Minutes*

### RECOMMENDED WINE

*2004 Alain Burquet Gevrey-Chambertin, Mes Faucrites,  
Vieilles Vignes, France*

*2006 Kistler Vine Hill, Chardonnay, California*