

# Fennel Pollen Dusted Ora King Salmon

Charred Chicory, Mandarin, Toasted Pistachio

SERVES FOUR | CHEF DEREK MELANDER

## INGREDIENTS

Ora King Salmon Fillet, Skin Off, 4 Oz Each  
Kosher Salt and Black Pepper to taste  
Fennel Pollen, 2 Tbsp  
Fresh Mandarin Zest, 2 Tsp  
Olive Oil, 1 Tsp

### CHICORY SALAD

Red Endive, 4 Heads  
Green Endive, 4 Heads  
Trevisano Radicchio, 2 Heads  
Castelfranco Radicchio, 2 Heads  
Frisée, 1 Small Bunch Trimmed  
Fennel, 2 Bulbs, White Part Thinly Shaved On  
Mandolin, Fronds Saved for Garnish  
Castelvetro Olives, ¼ Cup, Pitted & Quartered  
Mandarin Orange, 4 each, Segmented  
Pistachios, ¼ Cup, Shelled, Toasted, Cooled and  
Chopped  
Chervil, 1 Tsp Chopped  
Chives, 1 Tsp Thinly Sliced  
1 Tsp Olive Oil

### VINAIGRETTE

Fresh Mandarin Orange Juice, ¼ Cup  
Aged Sherry Vinegar, 1 Tbsp  
Dijon Mustard, ½ Tsp  
Shallot, 1 Tsp, Fine Dice  
Honey, 1 Tsp  
Pistachio Oil, ¼ Cup Plus 1 Tbsp  
Extra Virgin Olive Oil, ¼ Cup, Plus 1 Tbsp  
Salt & Pepper, To Taste

## METHOD

1. Pre-heat oven to 350°.
2. Season salmon with kosher salt & pepper to taste, let rest for 5 minutes.
3. Lightly rub the salmon fillet with olive oil and sprinkle fennel pollen and mandarin zest on top.
4. Roast fish in the oven at 350° until the internal temperature of fish reaches 125°, about 10-12 minutes.
5. Prepare vinaigrette by combining shallots, honey, dijon mustard, mandarin juice, and sherry vinegar. Whisk in the olive and pistachio oils slowly to emulsify and season with salt & pepper to taste.
6. Cut endive & radicchio in half lengthwise keeping the stems intact. Rub the cut end with 1 Tsp of olive oil.
7. Char in a hot pan for 15 seconds. You're looking to give it a bit of char, not cook it through.
8. Combine frisée, fennel, pistachios, mandarin segments, olives, and herbs into a bowl. Toss with vinaigrette just before serving reserving a tablespoonful of the vinaigrette.
9. Plate the salmon with the charred endive and radicchio, and spoon the salad over.
10. Drizzle a little extra dressing or olive oil on the plate around the salmon and enjoy!

