

# Salmon Primavera en Papillote

Chef Charles 2010

4 skinless salmon fillets 6-8 oz. each  
4 Tbls unsalted butter  
1 Tbls olive oil  
1 cup dry white wine  
4 Tbls chopped scallions ( green tops only)  
20 whole flat leaf parsley leaves  
1 cup morel mushrooms halved ( may used dried morels soaked in hot water 30 min., then drained)  
20 grape tomatoes halved  
1 cup fine julienne carrots  
1 cup fine julienne zucchini  
20 small asparagus spears  
4 tsp juice & zest of 1 lemon  
4 sprigs fresh thyme  
Kosher salt  
Fresh cracked black pepper  
4 sheets parchment paper - 15" x 20"

Lightly coat the salmon fillets with olive oil and season liberally with salt and pepper. Fold each parchment paper in half and then place a fillet in the center of the bottom half, nice side of the fillet up. Lay a fourth of the lemon zest and a thyme sprig on top of each fillet, then dot with a fourth of the butter. Scatter a fourth of the vegetables and parsley over and around each fillet and then pour the wine and lemon juice around the fillets. Carefully fold the paper in half, so that the opposite edges meet with the salmon in the center. Then fold over and crease all the edges several times to form a half circle. Place the packages onto a cookie sheet and into a 425 degree preheated oven. Bake 8 min. for fillets less than 1" thick and 10 min. for 1-1 1/2 "fillets. You may open and plate the fillets before bringing them to the table. Or for a more stunning presentation have each guest open their own at the table to allow all the wonderful aromas to engulf the diner (be sure to caution guests to be careful of the hot steam). You may make the packets a maximum of 2 - 3 hours before baking. If you want to make them more than 2- 3 hours ahead of time use aluminum foil to avoid soggy paper.

*Recipe yields 4 servings*