

Walnut Crusted Salmon

Paired with 2018 Azaya Ranch Vineyard Pinot Noir

- 2 (4-inch-long) daikon radishes, thinly sliced
- Extra virgin olive oil
- Dash of smoked salt
- 2 wild salmon fillets, 6 to 8 ounces each
- 3/4 cup raw walnuts or pecans
- 2 tablespoons pomegranate molasses
- 1 teaspoon ground anise seed or ground star anise
- 3/4 teaspoon sea salt
- Cilantro, chopped, for garnish

Place oven rack in the middle position and preheat oven to 350°F.

In a baking dish, toss the radishes with a drizzle of olive oil and smoked salt.

Place the salmon on top of the radishes, skin down.

Pulse the walnuts in a grinder until finely ground.

In a medium bowl, whisk molasses, anise seed, and salt to create a smooth glaze. Stir in the ground walnuts to form a thick paste.

Spoon the paste over the salmon, distributing it evenly.

Bake uncovered for 15 minutes or until the salmon easily flakes away when tested with a fork.

Place on serving plates and sprinkle with cilantro.

Serve right away.

Makes 2 servings.