

Roasted Atlantic Salmon with Pickled Oyster Mushrooms



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Atlantic Salmon

Supplier

Mainstream Canada, BC

Pairing

Devil's Pale Ale

Ingredients

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- 2 lbs Atlantic salmon fillet
- ½ lb oyster mushrooms
- ½ cup white wine vinegar
- ½ cup white wine
- ½ cup water
- ¼ cup sugar
- 8 peppercorns
- 10 coriander seeds
- 1 tbsp fennel seeds
- flat leaf parsley

Method

1. Bring the wine vinegar, wine, water, sugar, and spices to a boil.
2. Pour over the oyster mushrooms until completely submerged.
3. Refrigerate for one week.
4. Roast the salmon skin side down in a hot pan at 400F
5. Chop some parsley and add to the drained mushrooms (the brine can be reused once)
6. Warm the mushrooms slightly and present the salmon skin side up on top.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.