

## GRILLED SALMON SERVED WITH MUSHROOM RISOTTO

### RESERVA SAUVIGNON BLANC

 4 servings  30 min  difficulty: medium

#### INGREDIENTES

- 800 g salmon fillet with its skin (28 oz)
- 2 cups arborio or risotto rice (400 g / 14 oz)
- 1½ cup mushrooms (300 g / 7 oz)
- 1 medium onion
- ½ cup white wine (100 ml / 3.4 fl oz)
- 2 L vegetable stock (68 fl oz)
- ½ cup Parmesan cheese (100 g / 3.5 oz)
- 1 tbsp butter
- olive oil
- salt and pepper to taste
- 2 lemons

#### PREPARACIÓN

- 1. For the risotto:** dice onion into small cubes, and sauté with a little olive oil in frying pan.
- Carefully remove stems from the mushrooms and cut them into small cubes, add them to the onion and continue frying for 5 minutes, season with salt and pepper. In another pan, sauté the mushrooms without stems for 5 minutes and set aside.
- Add rice and sauté for 2 more minutes, then gradually add hot vegetable broth for 18 minutes, keep stirring as it evaporates. When 18 minutes are up, add sautéed mushrooms, butter and Parmesan cheese, cook for 2 more minutes and remove from heat.
- 4. For the salmon:** cut 4 portions and set aside, do not remove skin. In a frying pan add oil and when very warm add salmon on the skin side, cook for 5 minutes, add salt and pepper and a splash of lemon juice. Turn the salmon over and continue cooking for 2 to 3 minutes. Serve with skin side down next to the risotto.

