



Maple Ponzu Seared Salmon

SERVING 4

Sweet and salty, this seared salmon is delectable any night of the week. Broiled for only 10 minutes, there is no risk for the fish to be accidentally stuck to a pan while searing, and is ready in a flash, perfect every time. While it soaks in the marinade, there is ample time to prep a side dish of rice, or vegetables, making the most elegant and speedy of dinners. Pair with a full-bodied white wine to compliment the citrus notes and natural flavours in the fish.

Tasting notes

A mix of 38 year old and 15 year old vines, the 2020 Trois Noix Chardonnay offers up delicate notes of white peach, green apple and jasmine to brighten up this quick and easy, yet luscious, dinner. We wouldn't blame you if you poured yourself a glass to savor while you're prepping, either!

Ingredients

- ½ cup ponzu sauce
- Zest and juice of one orange
- Zest and juice of one lime
- 1 tsp fresh cracked black pepper
- ½ cup maple syrup
- ¼ cup granulated sugar
- 1 tsp fresh grated ginger
- 4 thick salmon filets
- Cilantro for garnish

Directions

In a small heavy bottomed saucepan, whisk together ponzu sauce, orange and lime juices, cracked pepper, and maple syrup. In a small bowl, add the orange and lime zests and granulated sugar. Mix well to extract the oils—the sugar will be the consistency of wet sand. Mix in the ginger and incorporate well. Whisk the zested ginger sugar mixture into the saucepan, and place over medium heat. Bring to a rolling boil, and stir constantly for **one minute**. Remove from heat and allow to cool.

Brush the salmon steaks with the maple ponzu sauce. Let sit in the fridge for **15 minutes** then brush again with the sauce so it absorbs well.

Preheat the broiler to high heat, cover a baking sheet with aluminum foil, and coat with cooking spray.

Arrange the salmon on the baking sheet with at least one inch between them and brush one more time with the sauce. Place under the broiler and cook for **5 minutes**, then remove from oven and brush again with the maple ponzu sauce and return to the broiler. Repeat once more, until the salmon is deeply browned on top, opaque and firm to the touch, **10 to 12 minutes** total.

Remove from the oven and arrange on a serving platter. Serve with remaining maple ponzu glaze and garnish with cilantro leaves.

Salmon will store in the fridge, in an airtight container for up to **3 days**. Leftover glaze will store in the fridge in an airtight container for up to **2 weeks**.



Trois Noix is a woman-owned BCorp winery making fresh and precise wines that are pleasurable to drink right now with serious structure to last. We are dedicated to creating opportunities for BIPOC, women, and the LGBTQ+ community in the wine industry.

To learn more about our wines and our mission, head over to: troisnoixwine.com



Chardonnay

Vintage: 2020

Vineyard/AVA: Muir Hanna Vineyard,
Oak Knoll, Napa Valley

Recognition:

- Gold Medal TexSom
- Double Gold SF Chronicle Wine Competition
- 94 pts Wine Advocate
- 91 pts Vinous/Antonio Galloni