

RECIPE: GRILLED SALMON topped with FURIKAKE COMPOUND BUTTER

PAIR WITH: RESERVE VIOGNIER



INGREDIENTS:

2 Salmon filets
1 lemon
Salt and pepper to taste

For the compound butter:
4 oz unsalted butter, softened
1 tsp white miso
2 tsp furikake seasoning

INSTRUCTIONS:

1. Combine butter, miso and furikake in a bowl and stir until fully incorporated. Set aside.
2. Salt and pepper your Salmon Filets.
3. Cut lemon in half.
4. Grill salmon and lemon halves.
5. Once you're ready to plate, squeeze a bit of the grilled lemon on top of the salmon and top with your desired amount of the compound butter. Enjoy!