



# **KING SALMON**

**With CUCUMBERS and BALSAMIC VINEGAR**

**SERVES: 4**

**4 KING SALMON FILLETS**, Skin on, 8oz each  
**¼ Cup + 3 tablespoons La Mozza – Extra Virgin Olive Oil**  
**1 Cucumber**, halved/seeded/cut in ¼ half moons  
**1 Shallot (thinly sliced)**  
**¼ Cup Red Wine Vinegar**  
**2 Teaspoons Sugar**  
**2 Scallions**, white parts/thinly sliced  
**1 Teaspoon Mustard Seed**  
**1 Teaspoon Peppercorns (Pink)**  
**2 Tablespoons Balsamic Vinegar (aged)**

**1.** Preheat oven to 475F.

Season Salmon with salt & pepper, brush with Olive Oil. Roast in oven until medium rare, 8-10 minutes. **2.**

Meanwhile, place Cucumber in bowl add Shallots, 3 tbspoons of Olive Oil and remaining ingredients except Balsamic Vinegar.

Once the Salmon is cooked, Divide cucumbers evenly

among four plates, place skin side up, drizzle with BALASAMIC and serve.