

# Slow Roasted Salmon with Roasted Pepper Relish

**Serves 6 using the All-Clad Shallow 9 by 13-inch Pan**

Slow roasting salmon in the oven is a simple method that results in a very moist and beautiful filet. The layer of tapenade is warmed but still retains a slight crunch, which complements the richness of the salmon.



## **Ingredients: Wine syrup**

- 1 large red bell pepper
- 1 large yellow bell pepper
- 3 tablespoons minced yellow onion

- 2 tablespoons extra virgin olive oil plus more for plating
- Kosher salt and freshly ground black pepper
- 2 tablespoons canola oil
- Six 5 ounce center cut skinned salmon filets, bones removed
- Fleur de sel

**Instructions:**

Position a rack in the center of the oven and preheat to 225°F.

The peppers can be charred over a gas burner or on a baking sheet under a broiler. Char the peppers on all sides until the skin has blackened. Place the peppers in a plastic bag and seal the bag to allow the peppers to steam for several minutes, causing the skin to loosen.

Remove the peppers and cut each in half. Discard the seeds and any ribs from the center. Hold the peppers under cold running water and remove the skin. Dry the peppers, then cut into very thin julienne strips (1/16-inch). Cut crosswise into a very fine dice.

Mix the peppers with the onions and olive oil and season to taste with salt and pepper.

Coat the bottom of the 9 by 13-inch pan with the canola oil.

Line up the pieces of salmon, side by side, down the center of the pan and cover the top of each fillet with a layer of the roasted pepper relish.

Cover the pan with a piece of aluminum foil and place in the oven to cook for 30 minutes. The pieces of fish will be very moist and the relish will be warm but will still retain its texture.

Place a shallow pool of olive oil in the center of each serving plate and top with a fish fillet. Sprinkle with fleur de sel.