

PALMINA



Salmon Carpaccio with Dill Dressing paired with Palmina Traminer 2006

½lb very fresh salmon filet, well chilled

1 tbsp olive oil

1 tbsp Palmina Traminer

1 shallot, chopped

2 tbsp fresh dill, chopped

salt & pepper

1. With a very sharp knife, slice the salmon as thinly as possible.
2. Place three or four slices at a time between two sheets of parchment or wax paper. Use the flat side of a meat tenderizer (or a rolling pin) to flatten the pieces. Place the slices on a chilled plate.
3. Place the olive oil, wine, shallot and dill into a blender then blend. Drizzle over the salmon.

