Neah Bay Wild Coho Salmon with Moroccan Olive Tapenade
Ingredients

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Ingredients

4 salmon steaks (4–5 ounces each), skin on and pin-bones removed

Tapenade

1½ cup pitted and chopped olives (preferably niçoise, green and black, 1/3 each)
4 tablespoons chopped shallots
1 tablespoon chopped garlic
3 teaspoons harissa
3 red bell peppers (roasted, skinned and diced small)
1 teaspoon chopped thyme
1 tablespoon chopped chive
¾ cup Moroccan olive oil

Equipment

Charcoal barbecue (optional)

Directions

1. Toss all the tapenade ingredients in a salad bowl and season with salt and pepper to taste. Spread all of the tapenade on top of all the salmon, patting gently so that it stays on. Let marinate for at least 1 hour, but not more than 2 hours.

2. Start barbecue with all the coals in the center. When all the coals are red and hot, move them to the side and close the lid.

3. Once a high-heat temperature is reached (450° +), lift the cover and place the salmon steaks on the center of the grill. Close the lid, and let cook for 4–5 minutes. Lift the lid, and remove the salmon skin by sliding a wide metal spatula between the meat and the skin.

4. If using a sauté pan: bring the pan to high heat, place the salmon in the center of the pan and place it in the oven for 6–7 minutes.

5. Gently remove the salmon, leaving the skin on the grill and trying to keep as much tapenade on the salmon as possible.

6. Let the skin cook another 3–5 minutes, remove and serve as a crisp on the side of the salmon. Serve warm.

7. Recommended vegetable garnishes: grilled zucchini halves, sliced eggplant and couscous with julienne mint and grated lemon.