

# Cal-a-Vie: Roasted Ōra King Salmon with Romesco Sauce and Skillet Zucchini and Corn

From above, Cal-A-Vie resembles a quaint Provençal village, as a cluster of peach stucco buildings tucked into a hillside amid birch trees. The 32 guest rooms are spread among Mediterranean-style cottages gathered around a central pool area. Across a bridge are tennis courts, a larger pool and the gym pavilion. Part of the property's charm is its intimate size, which imparts a real sense of privacy and seclusion.

## RECIPE: SERVES 4

Ōra King salmon is considered by many experts the finest of the salmon breeds. It is the largest species of Pacific salmon, and is now considered by many environmentalists to be endangered and overfished. In our efforts to support sustainably farmed seafood, we source our Ōra King salmon from New Zealand, where they are raised in clean, environmentally friendly ways. It is flown in fresh every day.

Ōra has a unique, delicious buttery texture and is prized for its high fat content and abundant omega-3s.

## Romesco Sauce (yields about 2 cups):

- 3 medium tomatoes, cored and the skin on the bottom scored in an X
- 3 medium red bell peppers
- 8 garlic cloves, peeled and wrapped in foil with a teaspoon of extra-virgin olive oil
- 3 dried ancho chili peppers



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½ cup slivered almonds  
2 tablespoons sherry vinegar  
⅓ cup extra-virgin olive oil  
1 teaspoon smoked paprika  
2 teaspoons sea salt  
1 slice whole wheat bread, toasted and cubed  
(about 1 cup)

Preheat the oven to 350°F. Place tomatoes, bell peppers and garlic on a baking sheet. Roast in the oven for 15-20 minutes. Remove the tomatoes and garlic and continue roasting the bell peppers another 10 minutes or so until the skin becomes blistered. Remove from the oven and allow to cool. Once cool enough to handle, remove the core and seeds from the bell peppers. Using your hands, remove the skins from the tomatoes and the peppers. Set aside.

While vegetables are roasting, bring two cups of water to a boil and add the ancho chili peppers. Remove from the heat and let the peppers sit for 15 minutes or until soft. Once softened and cooled, remove the seeds and stem. Set aside.

Place the almonds on a baking sheet and roast for 5-6 minutes or until golden brown.

Place all the ingredients except the bread in a food processor. Blend until smooth. Slowly pulse in the bread cubes so the sauce takes on a thick texture. Cover to keep warm.

## **Skillet Zucchini and Corn:**

2 tablespoons extra-virgin olive oil

2 cups diced zucchini  
2 cups corn, cut from the cob  
1 shallot, minced  
1 garlic, minced  
3 tablespoons minced cilantro

In a large skillet over medium heat, heat the oil. Add the shallots and garlic and sauté until translucent. Add the corn and zucchini and cook 3-5 minutes until softened. Fold in the cilantro and set aside. Keep warm.

## **Salmon Preparation:**

1 tablespoon grapeseed oil  
kosher or sea salt and freshly ground black pepper  
4 salmon fillets (4 ounces each), skinless

Preheat the oven to 350°F. Lightly salt and pepper the salmon fillets. In a 10-inch non-stick pan over medium high heat, add the grapeseed oil. Add the salmon fillets and sear for 1-2 minutes. Flip the salmon over and place into the oven for 3-5 minutes, depending on the thickness of the salmon fillet. To plate, place ¼ cup of Romesco Sauce in the middle of the plate. Lay the Skillet Zucchini and Corn across the sauce in a linear fashion and place the salmon on top.

**Tip:** Save the extra Romesco Sauce in the refrigerator. It will keep for a week or so. A very versatile sauce, it's perfect served with roasted chicken, pork or fresh vegetables.