



LAKEWOOD
VINEYARDS

Salmon Alfredo with Lemon Zest

Served with 3 Generations Riesling

Makes 4 servings.

8 oz. Campanelle

2 - 8-10 oz salmon filets, skin removed

1 cup half & half (or ½ cup heavy cream and ½ cup milk)

1 cup shredded parmesan or romano

½ cup butter

1 lemon (zested and juiced)

2 T. Olive Oil

Garlic salt

Black pepper

2 Tbsp chopped fresh parsley

Cook pasta as per package directions.

Place salmon on a baking sheet and rub each filet with olive oil. Sprinkle with garlic salt and black pepper. Bake in 350° oven until salmon flakes but is still moist (about 15 minutes).

While salmon is baking warm half and half in a saucepan. When it is warm (but not boiling) stir in butter. When that is melted, slowly add the parmesan stirring to melt it as you add it. Add lemon zest (approx. 2 tsp.) and gently stir into sauce. Keep sauce warm but don't let it boil.

When salmon is done place pasta on plates and divide the salmon among the 4 plates. Sprinkle each salmon filet with lemon juice (approx ½ tsp per filet). Spoon sauce over salmon and pasta so there is plenty to cover both. Sprinkle the chopped parsley over the top. Serve warm.

Enjoy with Lakewood Vineyards 3Generations Riesling.