

[Stella Cadente](#)

## Salmon with Asian Spices

Posted by Administrator on March 19, 2012 in [Meat, Poultry & Fish](#)

Serves 4.

4 salmon filets  
¼ Cup of flour  
salt and pepper  
1 Tb Stella Cadente L'Autunno Blend Extra Virgin Olive Oil  
¼ tsp paprika  
1/8 tsp cayenne pepper  
1/8 tsp ground cloves  
1 Tb butter

For the Sauce:

3 Tb hoison  
1 Tb honey  
2 Tb plum sauce  
1 clove garlic, pressed  
1 Tb soy sauce  
1 tsp grated ginger  
¼ cup Pinot Noir  
6 star anise

Method:

In a small saucepan, heat all ingredients just to the boil. Remove from heat and set aside while preparing salmon. Mix together flour and spices. Dust salmon filets lightly with the seasoned flour. Heat the Stella Cadente Extra Virgin Olive Oil and butter over medium high heat. Brown the filets on one side until golden, about 2 minutes. Flip filets and brown the other side, again about 2 minutes. Pour sauce over filets. Cook until the sauce has reduced to coat the filets, about 2 minutes. Serve with Handley Cellars Pinot Noir.

Recipe comes from Handley Cellars, Anderson Valley, Mendocino County. 800-733-3151 or 707-895-3876. Handley Cellars carries Stella Cadente olive oils in its tasting room, located in the "Deep End" just before the town of Navarro

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