



Crispy Skin Salmon with Sunchoke Purée

Elegant restaurant-quality dish featuring perfectly seared salmon atop a creamy sunchoke purée

INGREDIENTS

For the Sunchoke Purée

- 2 pounds sunchokes, peeled and cut into chunks
- ½ cup heavy cream
- ½ teaspoon minced garlic
- Salt, to taste
- White pepper, to taste

For the Crispy Skin Salmon

- 4 salmon fillets (6–8 ounces each, skin-on)
- 1–2 tablespoons neutral oil with high smoke point
- Salt, to taste
- White pepper, to taste

For Garnish

- Pickled shallots
- Fresh chives, chopped

OVERVIEW

Total Time: 35 minutes

Prep Time: 10 minutes

Cook Time: 25 minutes

Servings: 4

PREPARATION

Sunchoke Purée

Prepare the sunchokes:

- Use the back of a spoon or a vegetable peeler to peel the sunchokes
- Cut into evenly sized 1-inch chunks

Cook the sunchokes:

- Bring a pot of salted water to a rolling boil
- Add sunchoke chunks and boil for about 15 minutes, until very tender when pierced with a fork
- Drain thoroughly in a colander

Make the purée:

- Combine cooked sunchokes, cream, and garlic in a food processor or blender
- Blend until smooth (or use a whisk for a more rustic texture)
- Season with salt and white pepper to taste
- Keep warm while preparing the salmon

Crispy Skin Salmon

Prepare the salmon:

- Pat the salmon fillets completely dry with paper towels
- Season both sides with salt and white pepper

Cook the salmon:

- Preheat the Wildfire Griddle to medium heat (about 15 minutes)
- Drizzle oil on the hot cooking surface
- Place salmon fillets skin-side down
- Cook undisturbed for about 8 minutes, until skin is deeply browned and crispy
- Carefully flip and cook for another 5-8 minutes, until salmon reaches desired doneness (145°F for fully cooked, 125°F for medium-rare)

PLATING

- Spoon a generous portion of warm sunchoke purée onto the center of each plate
- Place salmon fillets skin-side up on the purée
- Garnish with pickled shallots and freshly chopped chives