



Salmon en Brioche

Ingredients

- 6 oz. Salmon
- ½ c. Spinach
- ½ c. Onion
- ½ c. Mushroom
- 2 ea. Slices of Provolone Cheese
- Salt and Pepper to taste
- Herb Brioche Dough
- Egg Wash

Method

1. Season salmon and sear both sides. Set aside.
2. Sauté spinach, onion, and mushroom. Cool it down.
3. Roll brioche dough about ¼” thick and brush it with the egg wash.
4. Place the provolone cheese, spinach, onion, mushroom and spinach on brioche dough and roll it up.
5. Brush it with egg wash.
6. Let it proof for 10 minutes and bake for 10 minutes in a 350° F oven.
7. Serve with bean and corn succotash.

THE KSL RESORTS COLLECTION ■ KSLRESORTS.COM

HOTEL DEL CORONADO™ ■ LA COSTA RESORT AND SPA® ■ RANCHO LAS PALMAS RESORT & SPA™
VAIL MOUNTAIN LODGE & SPA™ ■ BARTON CREEK RESORT & SPA™ ■ THE HOMESTEAD®