

## Whole Roasted Alaska Salmon with Fennel and Lemon



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 24

### **Ingredients:**

12 Tbsp. olive oil

4 ea. fennel bulbs, sliced thin

12 ea. lemons, 4 sliced thin, 2 for juice

8 oz. fennel seeds

12 ea. cloves garlic, rough chop

2 ea. Whole Alaska Sockeye Salmon, 7-8 lbs.

*or* 1 ea. Whole Alaska King Salmon, 15-16 lbs.

2 ea. bunch parsley

4 cups white wine

salt and pepper, as needed

edible flowers and fresh herbs for garnish

### **Description:**

Preheat oven to 450°F. Brush two large roasting pans with 2 Tbsp. ea. olive oil. (Use one sheet pan for the king salmon.) Place 1/4 of the sliced fennel, lemon slices, fennel seeds and chopped garlic on the bottom of each of the roasting pans to form a rack. (Place 1/2 the fennel, lemon slices, fennel seeds and chopped garlic on the bottom of the pan for the king salmon.)

Sprinkle inside of the two salmon with salt and pepper. Place a bunch of parsley inside the belly of each. (Put both bunches of parsley into the belly of the king salmon.) Lay one salmon into each pan. Spread remaining mixture evenly on top of each fish.

Divide the lemon juice, salt and pepper and remaining olive oil on top of each fish. (If using the king salmon, place all of the juice, salt and pepper, and remaining oil on the fish.) Add 2 cups of wine to each pan. (Add all the wine to the king salmon.)

Wrap head and tail of salmon with aluminum foil to preserve the looks. Place fish in the oven.

Baste the salmon with the liquid in the pan after 10 minutes.

After 25 minutes check for doneness by instant read thermometer which should read 135°F in the thickest part of the salmon or tug on the dorsal fin and see if it comes off. Remove and keep warm.

### **SERVING STYLE**

#### **For Buffet:**

Place the whole fish on a serving platter, peel off the skin and garnish the platter with fresh bunches of herbs and some edible flowers. Scatter the cooked vegetables around the platter and serve.