

**THE CULINARY INSTITUTE OF AMERICA**

# **AquaBounty Recipe Booklet**

**The Culinary Institute of America at Copia  
Napa Valley, California**

# TAGINE OF SALMON WITH PRESERVED LEMONS AND CAPERS

*Yield: 8 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Saffron Water</i>	
Saffron, a pinch	1 ea.
Water	$\frac{3}{4}$ cup
<i>Chermoula</i>	
Parsley, chopped	1 cup
Cilantro, chopped	$\frac{1}{2}$ cup
Garlic, finely chopped	2 Tbsp.
Extra-virgin olive oil	1 cup
Salt	as needed
Black pepper, ground	1 $\frac{1}{2}$ tsp.
Lemon juice	4 Tbsp.
Paprika	1 Tbsp.
Cayenne	$\frac{1}{8}$ tsp.
Cumin seed, freshly ground	1 tsp.
Salt	1 tsp.
Pepper	$\frac{1}{2}$ tsp.
Salmon filet, boneless, skinless, 4-5 oz. Pieces	8 ea.
<i>Vegetable Bed</i>	
Onion, thinly sliced	3 cups
Fennel, thinly sliced	2 cups
Celery ribs, thinly sliced	2 cups
Red peppers, sliced	2 cup
Cherry tomatoes, cut in half	2 cups
Garlic, finely chopped	2 Tbsp.
Capers, rinsed	$\frac{1}{4}$ cup
Preserved lemons, rinsed, slivered	1 ea.
Parsley leaves	2 Tbsp.
Salt	as needed
Black pepper, ground	as needed
Whole wheat cous cous	4 cups
<i>Fennel Salad</i>	
Fennel, shaved	1 cup
Parsley leaves	2 Tbsp.
Fennel fronds	2 Tbsp.

Extra-virgin olive oil  
Lemon juice

2 Tbsp.  
½ tsp.

### Method

1. *For the Saffron Water:* Pour warm water over the saffron and set aside to infuse.
2. *For the Chermoula:* Combine all ingredients.
3. Rub the salmon with chermoula on all sides. Set aside to marinate for 1 to 2 hours.
4. *For the Vegetable Bed:* Toss the vegetables with the parsley, salt and pepper.
5. Place the Vegetable Bed in the bottom of tagine or oven-proof casserole. Drizzle saffron infused water.
6. Place the fish on top of Vegetable Bed. Drizzle with any remaining marinade.
7. Cover the tagine and bake at 425°F, until fish is cooked (about 15 minutes).
8. *For the Shaved Fennel Salad:* Combine the shaved fennel, parsley, fennel fronds, 1 tablespoon of olive oil, and lemon juice. Season with salt and pepper.
9. Place a spoonful of couscous in a bowl. Top with some of the vegetables and a portion of salmon. Place some of the shaved fennel salad on top.

**Note:** If preserved lemons are not available, omit from the recipe and add in a squeeze of lemon juice and some lemon zest at the end of cooking.

# HULI HULI SALMON BOWL

*Yield: 8 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Huli Huli Marinade</i>	
Brown sugar, packed	1 cup
Ketchup	$\frac{3}{4}$ cup
Soy sauce, low sodium	$\frac{3}{4}$ cup
Sake, sherry, or vegetable stock	$\frac{1}{4}$ cup
Ginger, minced	1 Tbsp.
Garlic, minced	1 Tbsp.
Sesame oil	1 Tbsp.
Salmon, boneless, skin on, 4 oz pieces	8 ea.
<i>Grilled Pineapple and Red Onions</i>	
Red onions, sliced $\frac{1}{2}$ " thick rings	2 ea.
Pineapple, cored, cut in $\frac{1}{2}$ " rings	3 ea.
Sesame oil	1 Tbsp.
Togarashi	as needed
Salt	as needed
Olive oil spray	as needed
Multigrain Mix (recipe follows)	8 cups
Cucumber ribbons, no seeds	1 cup
Carrot Pickles (recipe follows)	1 cup
Avocado, sliced	2 ea.
Green onions, sliced	$\frac{1}{2}$ cup
Micro cilantro	$\frac{1}{2}$ cup
Furikake or black sesame seeds	1 Tbsp.

## **Method**

1. *For the Huli Huli Marinade:* In a large bowl, combine all the ingredients in a bowl. Reserve and refrigerate  $\frac{1}{2}$  cup of the mixture for basting the fish and red onions.
2. Add the salmon to the remaining mixture, and stir or shake until evenly coated. If using a bowl, cover with plastic wrap. Refrigerate 4 hours, turning the salmon at least once.
3. *For the Grilled Red Onion and Pineapple:* Preheat a grill.
4. Brush the red onions and pineapple with the sesame oil, and season with salt.
5. Grill on both sides until cooked through, well-marked and caramelized.
6. Cut the pineapple into chunks, separate the onion rings, and sprinkle with togarashi. Set these aside.
7. *For the Salmon:* Add the salmon to the grill, cover, and cook 4-8 minutes, turning to keep the salmon from burning. Baste it with the reserved marinade after you turn it, until cooked

through. (Cook times will vary depending on sizes and width of the salmon, so be sure to check for doneness.)

8. Toss the cucumber ribbons with the pickled carrots.
9. Place a spoonful of the Multigrain Mix in a bowl. Top with some grilled diced pineapple chunks, cucumber ribbons, grilled red onions, carrot pickles, and avocado slices. Place a portion of the salmon on top. Sprinkle with green onions, micro cilantro, and furikake.
10. Serve immediately.

**Note:** if Togarashi is not available, substitute a pinch of cayenne and toasted sesame seeds. If furikake is not available, substitute toasted black sesame seeds.

# MULTIGRAIN MIX

*Yield: 6 Cups*

<b>Ingredients</b>	<b>Amounts</b>
<i>Sushi Rice Mix</i>	
Rice vinegar	1 cup
Sugar	4 Tbsp.
Salt	2 tsp.
Konbu, small pieces	1 pc.
Quinoa, cooked, warm	2 cups
Brown rice, short grain, cooked, warm	2 cups
Purple barley, cooked., warm	2 cups
White short grain rice, cooked, warm	2 cups
Edamame, blanched	2 cups

## **Method**

1. *For the Sushi Rice Mix:* Combine the ingredients in a small pot. Heat over low heat until the konbu is soft to the touch, approximately 10 minutes. Do not let the liquid boil. Remove the konbu and let cool.
2. Combine rice and grains. Gently mix. Place rice mixture on a hotel pan – sprinkle with sushi rice mixture, fanning the mixture to cool.
3. Fold in edamame just prior to serving.

**Note:** Use a variety of whole grains to replace any of the above grains. Spelt, kamut, wheat berries, millet, black rice or sorghum are all good substitutes. Select a variety of textures. If konbu is not available, omit from recipe.

# PICKLED CARROTS

*Yield: 2 Cups*

<b>Ingredients</b>	<b>Amounts</b>
Carrots, julienne	2 cups
Rice wine vinegar	½ cup
Sugar	1 Tbsp.
Salt	1 tsp.
Sesame oil	1 tsp.

## **Method**

1. Place the carrots in a bowl. Season with salt and pepper.
2. Combine the vinegar, sugar and remaining salt in a small sauce pot. Bring to a simmer and pour over the carrots. Mix well and place a weight on top of the carrots to submerge below the liquid. Let cool.

# INDIAN SPICED SALMON CAKES WITH MANGO CHUTNEY, CILANTRO MINT CHUTNEY, AND YOGURT

*Yield: 24 1 ½ Ounce Cakes*

<b>Ingredients</b>	<b>Amounts</b>
<i>Indian Spiced Salmon Cakes</i>	
Canola oil	1 Tbsp.
Black mustard seeds	½ tsp.
Curry leaves, stemmed, chopped	1 tsp.
Cumin seeds	½ tsp.
Onion, minced	1 cup
Garlic, minced	1 Tbsp.
Ginger, minced	1 Tbsp.
Jalapeño, finely chopped	1 ea. or as desired
Salmon fillet, boneless, chopped	2 lb.
Lemon zest	½ tsp.
Mayonnaise	¼ cup
Cilantro, chopped	2 Tbsp.
Mint, chopped	1 Tbsp.
Salt	as needed
Ground black pepper	as needed
Breadcrumbs, whole wheat, divided	2 ¼ cup
Cilantro Mint Chutney (recipe follows)	as needed
Mango Chutney (recipe follows)	as needed
Yogurt	as needed
Micro cilantro	as needed

## **Method**

1. *For the Salmon Cakes:* Heat a sauté pan over low, add the oil and mustard, curry leaves and cumin seeds. Cook over low heat until the spices start to sizzle and pop. Add the onions and let cook until translucent and slightly browned. Add the garlic, ginger, and jalapenos. Cook until aromatic. Season with salt and pepper. Remove from heat and let cool.
2. In a food processor, pulse the chopped salmon about 10 times, or until minced. Scrape the mixture into a bowl.
3. Mix the mayonnaise with the spice mixture, lemon zest, 2 tablespoons of the cilantro, 1 tablespoon of the mint, 1 teaspoon of salt and ½ teaspoon of pepper. Add the mixture to the salmon along with ¼ cup of the breadcrumbs. Fold the salmon mixture together with a rubber spatula. Pat the mixture into 1 ½ oz. cakes. Place on a sheet pan covered in breadcrumbs, and coat them with breadcrumbs. Cover with plastic wrap and refrigerate for 30 minutes.
4. Heat 2 tablespoons of the oil in a nonstick pan until shimmering. Add the salmon cakes and cook over moderately high heat, turning once, until well browned, and cooked in the center, about 5 minutes.

5. Serve the salmon cakes with Cilantro Mint Chutney, Mango Chutney and yogurt. Garnish with micro cilantro.

**Note:** If curry leaves are not available, substitute a combination of lime zest and minced basil leaves. 1 lime zest for 8 curry leaves. Use 50% basil leaves. Or omit the curry leaves from the recipe.

# MANGO CHUTNEY

*Yield: 2 cups*

<b>Ingredients</b>	<b>Amounts</b>
Canola oil	1 Tbsp.
Ginger, minced	1 Tbsp.
Garlic, minced	1 tsp.
Serrano chile, minced	1 ea. or as needed
Nigella seeds	1 tsp.
Coriander, ground	1 tsp.
Turmeric	¼ tsp.
Cloves, ground	¼ tsp.
Cardamom, ground	¼ tsp.
Cinnamon, ground	¼ tsp.
Salt	¼ tsp.
Mango, diced	6 cups
Sugar	2 cups
White vinegar	1 cup

## **Method**

1. Heat the oil in a sauce pot. Add the ginger, garlic and chile. Saute for 1 minute add the spices and sauté for 1 minute longer.
2. Add the mango, sugar and vinegar. Bring to a simmer and cook until reduced and has a jam like consistency. Adjust seasoning as needed. Let cool.

**Note:** If nigella seeds are not available, substitute 50% of the amount of celery seeds or omit.

# CILANTRO MINT CHUTNEY

*Yield: 1 cup*

<b>Ingredients</b>	<b>Amounts</b>
Cilantro, firmly packed	1 ½ cups
Mint leaves, firmly packed	½ cup
Green onions, chopped	4 ea.
Jalapeno or serrano chiles, chopped	2-3 ea.
Gingerroot, peeled, roughly chopped	1 Tbsp.
Lemon	2 Tbsp.
Sugar	as needed
Salt	as needed

## **Method**

1. Place the cilantro, mint, green onions, chiles, ginger, lemon juice, sugar, and salt in a blender with ¼ cup/60 milliliters of water and purée (it doesn't purée smoothly – you'll have to stop and scrape down the sides and bottom of the blender jar often) until completely smooth.
2. Transfer to an airtight container and refrigerate for up to 3 days. Makes 1½ cups.

# CRISPY SKINNED SEARED SALMON ON CUCUMBER NOODLE AND HERB SALAD WITH NUOC CHAM

*Yield: 8 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Ginger Lime Nuoc Cham</i>	
Garlic chopped	1 tsp.
Thai bird chiles or 1 serrano, chopped	3 ea.
Sugar	6 Tbsp.
Ginger, minced	4 Tbsp.
Fish sauce	½ cup
Lime juice	6 Tbsp.
Water	6 Tbsp.
<i>Vietnamese herb salad</i>	
Cucumber	1 lb.
Carrots	4 oz.
Cilantro leaves, divided	3 Tbsp.
Mint leaves, cut in half, divided	3 Tbsp.
Thai basil, cut in half, divided	3 Tbsp.
Green onions, julienne, divided	2 Tbsp.
Salmon, skin on, boneless, 4 oz portions	8 ea.
Crispy Shallots (recipe follows)	as needed
Salmon roe (optional)	as needed

## **Method**

1. *Ginger Lime Nuoc Cham:* Place the garlic, chiles, ginger, and sugar in a mortar and pound into a paste. Add the fish sauce, lime juice and water. Let sit for 15 minutes before serving.
2. *For the Vietnamese salad:* Using the full length of the cucumber and carrot, use a vegetable peeler to make long fine strips. Combine with the herbs and green onions, saving a few extra leaves for the garnish.
3. *For the Salmon:* Make sure the skin side of the Aqua Bounty salmon is completely dry, patting with paper towels. Season the fish with salt and pepper.
4. Heat a sauté pan over medium heat. Add oil, heat to a simmer, then add the salmon skin side down. Let cook for a few minutes over medium heat to crisp the skin. Once the skin is crisp, turn the salmon and cook for 1 minute on the other side, or until the fish is barely cooked to desired doneness.
5. *To Serve:* Place a portion of the cucumber mixture in the center of a bowl. Drizzle with a spoonful of the Ginger Lime Nuoc Cham. Place a portion of the salmon on top of the cucumbers and garnish with fried shallots, the remaining herbs, and the salmon roe.

# CRISPY SHALLOTS

*Yield: 1 Cup*

## **Ingredients**

## **Amounts**

Shallots, cut crosswise into ¼" slices	1 ½ cups
Canola oil	as needed

## **Method**

1. Spread the shallot slices on a baking tray lined with paper towels. Set aside uncovered for 30 minutes to dry them out. Turn over the shallots to air dry the other side.
2. Meanwhile, heat oil in a pan over medium heat to about 300°F. Add shallots (do not crowd) and using chopsticks, stir gently to loosen the shallot rings.
3. Cook undisturbed until golden then remove from the oil and drain on paper towels. (The shallots will continue to cook and darken.)

# JAPANESE SALMON TACOS: CRISPY WONTON TACOS WITH SALMON, SHISO AND YUZU KOSHO MAYONNAISE

*Yield: 8 Portions*

Ingredients	Amounts
<i>Yuzu Kosho Mayonnaise</i>	
Kewpie mayonnaise	½ cup
Yuzu Kosho, or a mix of lime zest and juice	2 Tbsp.
Lemon juice	2 tsp.
Ginger, minced	½ tsp.
Garlic, minced	½ tsp.
 <i>Cucumber, Ginger Slaw</i>	
Cucumber, sliced in half lengthwise, seeded, sliced thin on a long bias	2 cups
Napa cabbage, chiffonade	¼ cup
Pickled ginger, julienned	4 Tbsp.
Green onions, sliced thin	4 ea.
Rice vinegar	2 Tbsp.
Sesame oil	1 ½ tsp.
 Wonton wrappers	
Canola oil (for frying)	16 ea. as needed
 Salmon, cut in ¾" x ¾" x 2" strips	
Sesame oil	16 ea. 1 Tbsp.
Canola oil	1 oz.
 <i>Garnish</i>	
Wasabi tobiko (optional)	2 oz.

## Method

1. *For the Yuzu Kosho Mayonnaise:* Combine all ingredients in a bowl. Mix well. Place in a piping bag.
2. *For the Cucumber Ginger Slaw:* Combine the cucumber, cabbage, ginger and green onions in a bowl. Sprinkle with rice vinegar and sesame oil. Season with salt and pepper. Gently mix.
3. *For Wonton Taco Shells:* Place paper towels over the edges of a 4" deep hotel pan, or a wooden spoon suspended over an empty pot.
4. Heat a sautoir with 1 inch of oil in it to 350°F.

5. Place the wonton wrapper into the hot oil, and gently press to submerge. When the wonton is crisp, remove from the oil and drape over a wooden spoon or edge of a hotel pan to form a taco shell. Let drain on paper towels.
6. *For the Salmon:* Season the salmon with salt and pepper. Heat a sauté pan over high heat. Add the oil and salmon. Sear on both sides. Remove from the pan. The fish should be brown on the exterior and raw in the center.
7. Place a spoonful of the slaw in the center of a wonton shell. Top with a piece of salmon. Drizzle with Yuzu Kosho Mayonnaise and garnish with wasabi tobiko.

**Note:** Substitute your favorite mayonnaise for kewpie mayonnaise.

If Yuzu Kosho is not available, use a combination of lemon and lime zests, and lemon juice. Add in minced thai bird chiles to taste.

Replace the tempura nori sheets with fried eggroll or wonton skins.

# GRILLED PIBIL STYLE SALMON TACOS WITH CITRUS CABBAGE SLAW

*Yield: 8 Portions*

Ingredients	Amounts
<i>Pibil Marinade</i>	
Orange juice	½ cup
Grapefruit juice	2 Tbsp.
Lime juice	¼ cup
Garlic cloves	3 ea.
Achiote paste	2 oz.
Mexican oregano	½ tsp.
Cinnamon, ground	¼ tsp.
Cumin, ground	1 tsp.
Salt	1 tsp.
Salmon, cut in ¾" x ¾" x 2" strips	1 lb.
<i>Citrus Cabbage Slaw</i>	
Cabbage, fine julienne	1 cup
Cucumbers, sliced thin on a long bias	1 cup
Pickled Red Onions (recipe follows)	4 Tbsp.
Serrano, jalapeno, or habanero chile minced	¼ tsp. or as needed
Cilantro leaves	2 Tbsp.
Orange segments, no pith	1 cup
Grapefruit segments, no pith	1 cup
Lime juice	2 tsp. or as needed
Corn tortillas, 4"	16 each
Olive oil spray or olive oil	as needed
Avocado, sliced	2 each
Cilantro	as needed
Crema	as needed
Lime wedges	as needed

## Method

1. *For the Pibil Marinade:* Combine all ingredients in a blender. Blend until smooth. Adjust seasoning with salt.
2. Place the salmon in the marinade and allow it to chill for 2-3 hours, covered.
3. *For the Citrus Cabbage Slaw:* Combine the cabbage, cucumbers, red onions, chiles, and cilantro leaves in a bowl. Gently mix in the orange and grapefruit segments and lime juice. Season with salt and pepper.
4. Preheat a grill or grill pan.

5. Heat the tortillas on a hot grill or griddle. Hold warm wrapped in a clean towel.
6. Lightly oil or spray the grill. Lift the salmon out of the marinade, gently shaking off any excess. Place the salmon on the grill and cook on both sides until just cooked through.
7. *To Serve:* Place a warm tortilla on a flat surface; top with some Citrus Cabbage Slaw making sure to include a few citrus segments. Place 1 - 2 pieces of salmon on top. Finish with a slice of avocado, crema, pickled red onions, a sprig of cilantro and a lime wedge.

**Note:** Substitute 4 tsp paprika, 1 tablespoon white vinegar, ½ teaspoon dried oregano, 2 minced clove of garlic, and ¼ teaspoon ground cumin for achiote paste.

# SEARED SALMON WITH SUNCHOKE PUREE, CRISPY BRUSSEL SPROUT LEAVES, AND FENNEL

*Yield: 8 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Salmon, boneless, skin on, 4 oz pieces	8 each
Salt	as needed
Ground black pepper	as needed
Olive oil	as needed
 <i>Whole Grain Mustard Vinaigrette</i>	
Whole grain mustard	2 Tbsp.
White wine vinegar	¼ cup
Shallots, minced	1 Tbsp.
Extra-virgin olive oil	½ cup
Ground black pepper	as needed
Olive oil	as needed
 <i>Crispy Brussel Sprouts</i>	
Brussel sprout leaves, separated	4 cups
Olive oil	1 oz.
 <i>Sunchoke Puree</i>	
Sun chokes, peeled, cut in 1" pieces	2 lbs.
Sour cream or crème fraiche	4 Tbsp.
Salt	as needed
 <i>Caramelized Fennel and Onions</i>	
Olive oil	1 oz.
Fennel, sliced ¼" julienne	4 cups
Onion, sliced ¼" julienne	4 cups
Garlic, minced	1 Tbsp.
Thyme, chopped	1 Tbsp.
Balsamic vinegar	4 Tbsp.
Fennel fronds	¼ cup

## **Method**

1. *For the Whole Grain Mustard Vinaigrette:* Combine the mustard, vinegar, shallots, salt and pepper in a small bowl. Whisk in the olive oil. Set aside.
2. *For the Brussel Sprouts:* Preheat a 400°F oven.
3. Toss the Brussel sprouts leaves with olive oil, salt and pepper. Spread on a baking sheet in a single layer. Roast in the oven for 15 – 20 minutes until golden brown and crisp. Set aside.
4. *For the Sunchoke Puree:* Place the sunchoke in a pot with just enough water to cover. Add a generous pinch of salt and bring to a low simmer. Cook for 15 – 20 minutes or until tender. Drain well.

5. While still hot, place in a food processor and puree until smooth. Add in the sour cream and season with salt and pepper. Using the back of a ladle, push the puree through a fine mesh strain for a smooth texture. Season to taste and hold warm.
6. *For the Caramelized Fennel and Onions:* Heat a large sauté pan over medium heat. Heat the oil and add the onions and fennel. Sauté until the onions and fennel have caramelized.
7. Add the garlic, thyme, salt, and pepper and cook until aromatic. Deglaze with the vinegar. Mix in the fennel fronds. Hold warm.
8. *To Serve:* Blot the salmon dry with a paper towel and season the salmon with salt and pepper. Heat a sauté pan over medium heat. Add the oil and heat to shimmering. Add the salmon, skin side down and let cook until the skin crisps and the salmon is cooked  $\frac{1}{4}$  of the way. Turn the fish and let cook on the other side to desired doneness.
9. Smear the sunchoke puree across the plate.
10. Place a spoonful of the caramelized fennel and onions in the center. Top with a piece of salmon, sprinkle Brussel sprouts around the plate, and drizzle with plate with the vinaigrette.

**Note:** Substitute celery root, carrots or parsnips for the sunchoke.  
If the fennel fronds are fresh, garnish the plate with a few.

# CANDIED SALMON SALAD WITH GRILLED PERSIMMONS, ARUGULA, AND LEMON MAPLE VINAIGRETTE

*Yield: 8 Portions*

Ingredients	Amounts
<i>Candied Salmon</i>	
Salmon, boneless, skinless, cut in 1" x 1" x 2" strips	1 lb.
Demerara or brown sugar	1 lb.
Kosher salt	½ cup
Smoke chips, hardwood	as needed
Maple syrup	¼ cup
 <i>Lemon Maple Vinaigrette</i>	
Lemon juice	¼ cup
Maple syrup	2 tsp.
Dijon mustard	½ tsp.
Extra-virgin olive oil	6 Tbsp.
Salt	as needed
Ground black pepper	as needed
 <i>Grilled Persimmons</i>	
Fuyu persimmon, peach, mango, pear, plums, or other seasonal fruit	4 each
Olive oil or olive oil spray	as needed
 Baby arugula	 6 cups
Frisee	1 ½ cups
Red or white endive, cut ¼" thick on bias	1 cup
Chives, cut in 1" pieces	1 bu.
 Pecans, or walnuts, toasted	 ½ cup

## Method

1. *For the Candied Salmon:* Combine the sugar and salt. Place the sugar mixture in a ¼" thick layer in a pan just large enough to hold the salmon in a single layer with a little space in between each piece.
2. Place the pieces of salmon in the container, leaving ¼" space in between each piece. Pour the remaining sugar mixture over the salmon to coat. Cover and let cure in the refrigerator for 24 hours.
3. Remove the salmon from the cure, and place on baking sheet with a wire rack on it. Place the salmon uncovered in the refrigerator by the fan for 4 - 6 hours. This is to form a pellicle (this allows the smoke to better adhere to the surface of the fish when smoking).

4. Set up a 175°F smoker. Place the salmon on a rack in the smoker and smoke for 15 minutes or until the salmon is cooked through and has achieved the desired smoke level. Brush the salmon with the maple syrup during the smoking process. Let cool.
5. Once cool, break into large pieces.
6. *For the Lemon Maple Vinaigrette:* Combine the lemon, maple and mustard in a bowl. Whisk in the olive oil and season with salt and pepper.
7. *For the Grilled Persimmons:* Preheat a grill or grill plate over medium high heat.
8. Peel the persimmons and cut into ½" wide wedges, removing any seeds. Toss the persimmons with olive oil and place in the grill. Grill on both sides until nicely charred but still crisp. Let cool.
9. Combine the arugula, frisee, endive and chives in a bowl. Add the persimmons and drizzle with the vinaigrette, and season with salt and pepper.
10. Place the salad on a plate. Top with salmon and toasted nuts.

**Note:** Substitute other salad greens for the frisee such as escarole, curly endive, watercress. Substitute stone fruits such as peaches, nectarines, pluots or plums during the summer months or pears and apples during the winter and fall.