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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S GRILLED WILD SALMON WITH STRAWBERRY AND FENNEL SALSA

Serves 2

Ingredients for the Salmon

- 2, 6 oz Fillets of Wild Pacific Salmon
- 1 Teaspoon Ground Fennel Seed
- 2 Teaspoon Sea Salt
- 1/2 Teaspoon white pepper
- 1/2 Teaspoon Paprika
- 3 Tablespoons Olive Oil

Directions

1. Heat grill. Mix fennel, salt, white pepper and paprika together in a small bowl and sprinkle over Salmon filets generously.
2. Place on a plate and cover with plastic. Let stand in the refrigerator for 15 minutes. Once ready to eat, drizzle olive oil over the Salmon filets, place the Salmon flesh side down on the grill. Cook for two minutes per side and move to a warm area of the grill or off the grill, covered with aluminum foil – allow to rest for another two minutes. This should satisfy your palate with a medium doneness.
3. Top with fennel and strawberry salsa and enjoy.

Ingredients for the Salsa

- 12 ounce fresh strawberries rinsed, cored, and sliced and diced
- 1 bulb of fennel sliced and diced
- Fronds from fennel bulb chopped fine
- 1 red onion, sliced and diced
- 2 cloves garlic chopped
- 2 sprigs tarragon chopped
- 1 lemon zested and juiced
- 1 Tablespoon white balsamic
- 3 Tablespoons Extra Virgin Olive Oil

Directions

1. In a stainless steel bowl combine all ingredients. Season with salt and white pepper.