

Delaware Tropical Holiday RECIPES

SEARED SALMON WITH PINEAPPLE-HABANERO GLAZE

Salad Course: Papaya and Avocado Salad with Citrus Vinaigrette

Ingredients:

- 2 cups papaya, diced
- 1 avocado, diced
- 4 cups mixed greens (spinach, arugula, and baby kale)
- 1/4 cup red onion, thinly sliced
- 1/4 cup toasted pumpkin seeds
- 2 tbsp olive oil
- 1 tbsp orange juice
- 1 tbsp lime juice
- Salt and pepper to taste

Instructions:

1. In a large bowl, combine the mixed greens, diced papaya, avocado, red onion, and toasted pumpkin seeds.
2. In a small bowl, whisk together the olive oil, orange juice, lime juice, salt, and pepper to create the dressing.
3. Drizzle the dressing over the salad and toss gently to combine.
4. Serve immediately, garnished with additional pumpkin seeds if desired.

Entree Course: Seared Salmon with Pineapple-Habanero Glaze

Ingredients:-

- 4 salmon fillets (about 6 oz each)
- 2 tbsp olive oil
- Salt and pepper to taste

Pineapple-Habanero Glaze:

- 1 cup fresh pineapple, finely chopped
- 1 small habanero pepper, seeded and minced (adjust for spice preference)
- 1/4 cup honey
- 1 tbsp soy sauce
- 1 tbsp lime juice

Instructions:

1. In a shallow dish, combine shredded coconut, panko breadcrumbs, salt, and pepper.
1. In a saucepan over medium heat, combine the chopped pineapple, habanero pepper, honey, soy sauce, and lime juice. Cook for about 10-15 minutes until the mixture thickens slightly. Set aside.
2. Preheat a skillet over medium-high heat. Season the salmon fillets with salt and pepper.
3. Add olive oil to the skillet and sear the salmon for 4-5 minutes on each side, or until cooked to your liking.
4. In the last minute of cooking, brush the pineapple-habanero glaze over the salmon fillets.
5. Serve the seared salmon on a plate, drizzled with additional glaze, and garnish with lime wedges.

Dessert Course: Coconut Lime Mousse

Ingredients:

- 1 can (13.5 oz) coconut milk
- 1/2 cup heavy cream
- 1/4 cup sugar
- 1/4 cup lime juice
- Zest of 1 lime
- 2 tsp gelatin
- 3 tbsp cold water

Instructions:

1. In a small bowl, sprinkle gelatin over cold water and let it bloom for about 5 minutes.
2. In a saucepan, combine the coconut milk, sugar, lime juice, and lime zest. Heat gently until warm (do not boil).
3. Stir in the bloomed gelatin until fully dissolved.
4. In a mixing bowl, whip the heavy cream until soft peaks form. Gently fold the whipped cream into the coconut mixture until combined.
5. Pour the mousse into individual serving cups and refrigerate for at least 4 hours until set.
6. Serve chilled, garnished with lime zest or toasted coconut flakes.

Ô DE ROSÉ FAMILLE DE LORGERIL Rosé Wine

The Ô de Rosé wine is a delightful pairing for this tropical-inspired meal featuring salmon. Its light and refreshing profile, with notes of strawberry and citrus, complements the flavors in the papaya and avocado salad beautifully. The wine's crisp acidity enhances the sweetness of the pineapple-habanero glaze on the salmon, providing a refreshing contrast to the richness of the fish. Additionally, the fruity undertones in the rosé harmonize with the flavors of the coconut lime mousse, making it an ideal choice for a vibrant and festive holiday meal.

Ô DE ROSÉ FAMILLE DE LORGERIL ROSÉ WINE COCKTAILS

Rosé Lemonade Spritz:

Combine with lemonade, fresh raspberries, and club soda

Serving Suggestion:

Serve in a tall glass with ice. Garnish with a skewer of raspberries and a lemon wheel.

Tropical Rosé Bliss:

Mix with coconut water, diced pineapple, and a sprig of mint.

Serving Suggestion:

Use a large goblet glass. Garnish with a pineapple wedge and a mint sprig.

Berry Rosé Fizz:

Blend with mixed berry juice, fresh strawberries, and tonic water.

Serving Suggestion:

Serve in a crystal highball glass. Garnish with a mix of fresh berries for a colorful touch.

Rosé Citrus Refresher:

Combine with fresh orange juice, ginger beer, and a twist of lemon.

Serving Suggestion:

Use a vintage coupe glass. Garnish with a lemon twist for elegance.

Herbed Rosé Cooler:

Mix with muddled basil, cucumber slices, and soda.

Serving Suggestion:

Serve in a tall glass with ice. Garnish with a cucumber ribbon and a basil leaf.