

## Wild Salmon Baked in Tin Foil



### Ingredients:

1 side of skinless wild salmon  
½ bunch of fresh tarragon  
1 lemon  
4-6 tablespoons extra virgin olive oil  
Oroverde Lucano Lacrima  
1 cup of dry white wine  
Salt and pepper to taste  
Tin foil

### Preparation:

Cut 4-6 pieces of tin foil. Divide salmon into 4-6 pieces. Place each piece in the center of one sheet of tin foil. Add salt and pepper, sprinkle fresh tarragon, and place on the top of each 2 slices of lemon. Drizzle 1 tablespoon of extra virgin olive oil on each serving of salmon and divide the cup of wine between the servings. Close each foil around the salmon and place in an preheated oven at 500°F for approximately 10 minutes. Serve.

Makes 4-6 servings

