



Ingredients

- 4 heads garlic
- 6 tbsp (75 mL) roasted garlic oil or extra-virgin olive oil
- 4 salmon fillets, (6 oz/170 g each), about 1/2 inch (1 cm) thick
- 1/3 lb (151 g) prosciutto, thinly sliced
- 20 fresh sage leaves
- 4 slices (3/4 inch/2 cm thick) rustic French bread, (not baguette)
- 6 tbsp (75 mL) butter
- 3/4 cup (175 mL) Sauvignon Blanc or dry white wine
- **Fresh Garlic Aioli:**
- 4 cloves garlic, chopped
- 1 egg
- 1 tbsp (15 mL) lemon juice
- 1/2 tsp (2 mL) salt
- 1 pinch pepper
- 1/2 cup (125 mL) light-flavoured olive oil



Preparation

Cut tops off garlic heads, exposing cloves. Place in baking dish; drizzle with 3 tbsp of the garlic oil. Bake in 350°F (180°C) oven until tender, about 1 hour. Let cool slightly; slip cloves out of skins and set aside. *(Make-ahead: Refrigerate in airtight container for up to 24 hours.)*

Fresh Garlic Aioli: Meanwhile, in food processor, purée garlic, egg, lemon juice, salt and pepper until smooth. With motor running, slowly add oil in steady stream until thickened and opaque. Transfer to small bowl and refrigerate. *(Make-ahead: Refrigerate in airtight container for up to 2 days.)*

Wrap each fish fillet in prosciutto, leaving loose ends on bottom. Place 2 sage leaves on top of each fillet and secure with toothpicks.

Heat nonstick skillet over medium-high heat. Brush remaining garlic oil on both sides of bread; fry, in batches, until golden brown on both sides, about 1 minute per side. Remove from pan and keep warm on baking sheet in 200°F (100°C) oven.

Wipe out skillet with paper towel. Add 2 tbsp of the butter and heat over medium-high heat until beginning to foam. Add fish, sage side down; cook for 2 minutes. Gently turn; cook until prosciutto is crispy on bottom, about 2 minutes. Remove toothpicks from fish. Place fish on ovenproof platter and keep warm in oven.

Wipe out skillet with paper towel. Add remaining butter and heat until starting to brown. Add wine and roasted garlic; cook for 1 minute. Reduce heat to low; keep sauce warm.

To serve, spread 2 tsp of the garlic aioli on each slice of toast. Place 1 slice on each of 4 plates. Place fish on top.

Divide sauce among plates, drizzling on fish and around toast. Serve with remaining aioli. Garnish with remaining sage.

***Murphy Tip – Don't sweat the Aioli sauce if you don't have the time. The sauce is wonderful to add but the fish done without it is still wonderful and is a quick dish! Enjoy.*