Crusted Salmon

Grill the fillet side first and then the skin Sauce to be served on the side of the salmon



Large Pan | Contains Fish - Gluten - Nuts

INGREDIENTS

- 230g Salmon Fillet
- 20g Paprika Crumb Mix
- 25ml Oil
- 100ml Garlic Sauce
- 30ml Red Pesto
- 200g Side

METHOD

1. Cook the salmon on the grill for 10 minutes
2. In a small pan add 1 spoon full of garlic sauce and 1 tea spoon of red pesto. Heat on the grill and stir continuously until it turns a pinkie colour
3. Add the salmon in a pan
4. Add the paprika crumb mix on top
5. Pour the sauce on the side of the salmon
6. Garnish with spring onion and a lemon wedge

GARNISH

- 1 lemon wedge

EQUIPMENT

Flat top grill
Spatula

NOTES

- Grill the fillet side first and then the skin
- Sauce to be served on the side of the salmon