



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

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



Food safety

From the SOP - what the kitchen must not skip on this dish.

THE MINIMUM STANDARDS FOR THE SUSHI SECTION

SOP 7 - Sushi

*Mise en place will differ amongst territories SUSHI Filleting Salmon Standards To manage our waste on a whole Salmon, we need to be able to use every gram of this delicious pink meat. Follow these steps and your wastage percentage can be as little as 25%: Once the fish is filleted and trimmed into two large fillets you can start planning which parts will be used for what. Pepi says "like a skilled butcher, you can see which part of the fillet should be used for what kind of sushi" How to portion and store the salmon - The meat along the back of the Salmon is ideal for Sashimi cuts and seared salads. - The meat along the stomach is used for Nigiri, Gunkans and roses. - The tail piece is to be used for Maki rolls. - The fatty part right at the bottom has the most flavor and in Japan is often reserved for regular and or important customers....

SEAFOOD PRODUCTS

SOP 6 - Bar and Deli

Prawns Prince Marinated 2 Days Prawns King 2 Days Mussels Cooked 1 Day White Bait Defrosted 1 Day Calamari Tubes/Heads Portions 3 Days Pre-made panko prawns 2 days Whole fish defrosted 3 Days Oysters Fresh in oyster tank 7-10 Days Hake 3 Days Platter Fish 3 Days White Fish Fillets 3 Days Salmon Fillets 3-4 Days Salmon Fillets Fresh 3-4 Days



ON THE PASS

Crusted Salmon

Plate - Large Pan

Method and video links are on page 1.