Hot Honey Salmon

200g grilled salmon, Hot Honey or Lemon Chilli, with a side of choice.



Large plate. Small sauce bowl.

Contains Fish - Sesame

INGREDIENTS

HOT HONEY

- 200g Salmon
- 10ml Vegetable oil
- 60ml Hot Honey (bought-in product, 30ml + 30ml)

LEMON CHILLI

- 200g Salmon
- 2g Chilli Lemon Salt
- 10ml Vegetable oil

SIDE (EITHER VERSION)

- 200g Side (chips OR rice OR half & half)

METHOD

1. Defrost the salmon in the fridge/cold room overnight.
2. Grill the salmon on one side for a maximum of 2 minutes.
3. Turn and grill the other side for a maximum of 2 minutes.
4. Plate the guest's side of choice onto a large, coloured plate.
5. Place the salmon onto the plate.
6. Pour 30ml Hot Honey sauce over the grilled salmon.
7. Sprinkle the sesame seeds over the salmon.
8. Squeeze 30ml Hot Honey sauce into a small sauce bowl and place on the plate.
9. Plate the guest's choice of side.
10. Garnish with green garnish and a lemon wedge.

GARNISH

- 1 Lemon wedge
- 2g Sesame seeds OB mix
- 1g Green garnish

EQUIPMENT

- Flat top grill
- 1x Squeeze bottle
- Chip scoop
- Spoon

TIPS

- Grill to guest's choice: seared, medium or well done.

NOTES

- Hot Honey is a bought-in product - use it as it comes. Don't make it in store.

TAKEAWAY

Fish & Chips Box & 1x Sauce container

WATCH THE METHOD

Hot Honey Salmon https://www.youtube.com/watch?v=L9nyoWNe9IU