Crusted Scottish Salmon

200g grilled salmon with paprika onion crumb, creamy garlic sauce and red pesto.

Large pan. Takeaway: fish & chips box, sauce container.

Contains Fish - Gluten - Dairy - Nuts

INGREDIENTS

- 200g Salmon fillet
- 30g Paprika onion crumb
- 20ml Rapeseed oil
- 70ml Creamy garlic sauce
- 10ml Red pesto
- 1 × side order of choice

METHOD

1. Grill the salmon according to OB SOP.
2. Mix the rapeseed oil with the crunchy onion crumb.
3. Place the crumb on top of the grilled salmon.
4. Place under the salamander to crisp, 1-2 minutes.
5. Add the creamy garlic sauce and red pesto to a pan and mix gently. Heat to a gentle simmer.
6. Place the sauce on the bottom of a large coloured plate or large pan, then the crumbed salmon on top.
7. Serve with the side and garnish.

GARNISH

- 1 lemon wedge
- 1g Spring onion (green garnish)

EQUIPMENT


Flat top grill

Spatula

TIPS

- Best served seared (rare) or medium rare.
- The grill should be at 220°C to ensure a quick sear.