

Orange Salmon



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Orange, leek and carrot marinated Salmon, served with mixed herbs drizzled with a citrus dressing.



- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

ORANGE SALMON

- 500g Salmon Fillet Skin On
- 100g Oranges
- 75g Carrots
- 75g Leek
- 40g Salt
- 25g Sugar
- 5g White Pepper
- 50g Mixed Herbs
- 20ml Citrus Dressing

Methods and Directions



ORANGE SALMON

- Wash oranges, carrots and leek. Place in a blender and mix to a coarse paste. Add sugar, salt and pepper.
- Place salmon fillet skins down in tray. Cover the fillets with the paste and marinate for 1 day.
- Remove from marinade and rinse under cold water, dry with paper towel.
- Serve Salmon with mixed herbs and a citrus dressing.