



Roasted Side of Salmon



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 6-8

Ingredients

2 cloves of garlic
½ bunch fresh coriander, chopped
2 tsp paprika
2 tsp cumin
1 tsp coriander
1 tsp turmeric
1 chilli chopped (or chilli paste)
Juice of 1 lemon
Juice of 1 lime
2 tbsp olive oil
1-1.5 kg side of salmon
Salt and pepper to taste

Method

Place all the herbs, spices, juice and oil together in a medium bowl. Mix until it becomes a paste.

Line universal or baking tray with baking paper. Lay the salmon on baking paper and season liberally with salt and pepper. Rub the spice mix over the top of the salmon. Place the tray into oven on shelf level 3. Insert the meat thermometer into the fattest part of the salmon and set it to 60°C. Cook salmon on CircoRoast® at 200°C until core temperature is reached.

Remove and rest for 10 minutes before serving.

Notes

If a MultiPoint MeatProbe is not available cook salmon for 15-20 minutes, or until flesh is firm or cooked to desired doneness.