

Roast Whole Side of Salmon with a Strawberry Balsamic Glaze



Chef: Angelo Georgalli / Photographer: Sally Greer

I like to call this dish, 'the party pleaser'! Take it to a 'bring your own plate' summer gathering and you'll be sure to make the Christmas card list!

SERVES:

6 - 8

INGREDIENTS:

Fish

- 1 whole salmon side, deboned
- 1 Tbsp soft brown sugar
- Fig balsamic vinegar
- 1 Tbsp flaky sea salt

Glaze

- 1 Tbsp soft brown sugar
- ½ cup white wine vinegar
- ½ cup water
- 10 strawberries, quartered
- 2 Tbsp fig balsamic vinegar
- Zest of 1 lemon

To Serve

- Salads or greens

INSTRUCTIONS:

1. Place salmon into a large oven dish and rub the brown sugar over the fillet. Next drizzle the fig balsamic and sprinkle the flaky sea salt evenly over the flesh. Cover the dish and place in the fridge overnight.
2. The next day, in a bowl, dissolve the brown sugar in the white wine vinegar and water. Add the strawberries to this pickling solution and allow to soak for 1 hour 30 minutes.
3. Preheat the oven to 170C. Place the salmon onto baking paper skin-side down. Drain the soaked strawberries and transfer them into a bowl and coat them with fig balsamic. Carefully place them over the salmon with a sprinkle of lemon zest. Place into the oven for 20 minutes.
4. Serve with an array of side salads.