

Middle Eastern Crusted Salmon



Chef: Angelo Georgalli / Photographer: Sally Greer

A beautifully simple way to enjoy the decadent flavour of fresh salmon. Perfect for sharing, this dish is a delectable centrepiece for any festive summer occasion.

SERVES:

6 - 8

INGREDIENTS:

Fish

- 1 whole salmon side, filleted, skin on
- 1 Tbsp flaky salt
- 2 Tbsp pomegranate molasses
- 40g Middle Meats East
- Crumbed Rub (see separate recipe, double the recipe)
- Seeds of ½ pomegranate
- 1 tsp olive oil
- 1 tsp black sesame seeds
- Pinch of salt

To Serve

- Salads or greens

INSTRUCTIONS:

1. Preheat the oven to 160°C.
2. Take one whole side of filleted salmon. Sprinkle the flesh with flaky salt and drizzle with pomegranate molasses.
3. Spread the crumbed rub over the whole fish fillet, patting down in place using your fingers. Place in the oven for 25 minutes or until the crumb is golden brown.
4. To make a simple dressing: over a bowl, use your fingers to break apart the pomegranate, removing the white flesh and keeping the seeds. Add the olive oil, black sesame seeds and a pinch of salt. Mix together and place over the salmon.
5. Serve with salads.

TIP: For this dish and other dishes where you're not eating the skin, there is no need to descale the fish.