



HERB CRUSTED SALMON

— SERVES 4 —



Ingredients

- 130g fresh breadcrumbs
- 1 tbsp each chopped dill and parsley
- 1 garlic clove, crushed
- 2 tbsp freshly grated parmesan cheese
- Salt and freshly ground black pepper
- 1-2 tbsp olive oil
- 4 salmon fillets
- Fresh lemon to serve.

Method

Preheat the oven to 200°C CircoRoasting. Low Added Steam.

1. Mix together the breadcrumbs, fresh herbs, garlic, parmesan, salt, pepper and olive oil.
2. Place the salmon skin side down on the universal pan lined with parchment. Spread over the breadcrumb mixture. Place in the centre of the oven and cook for 10-12 minutes depending on the size of the salmon fillets.
3. Remove from the oven and serve with fresh lemon.

