



**Recipe: Grilled Salmon**

This is a popular dish throughout Bangladesh. It makes a great barbecue dish. It is a fantastic way of cooking salmon steaks retaining both flavour and colour. Looks and tastes great.

- Ingredients:**
- 2 fresh salmon steaks
  - 2 garlic cloves
  - 1 tablespoon master oil, eg olive oil, sunflower oil
  - ¼ teaspoon salt
  - ¼ teaspoon black pepper
  - Juice of ½ a lemon
  - 1 small onion finely chopped
  - 4 sprigs coriander
  - 1 teaspoon garam masala or curry powder

- Method:**
1. Mix the onion, garlic, coriander, oil, curry spice, salt and black pepper in a food processor to form a paste. Leave for a few minutes to rest.
  2. Rub the salmon steak with lemon and then rest for a few minutes.
  3. Now rub the salmon steaks with the paste mixture and leave for about ten minutes in the fridge.
  4. Salmon should be char-grilled if possible, a barbecue is ideal. Ensure the grill is hot otherwise the salmon steaks will stick to it and break-up.
  5. Grill the salmon steaks for six minutes, turning halfway through cooking.
  6. Serve with onions and grilled tomatoes

**Serves:** 2 persons

Please do not hesitate to consult with our Executive Chef!

