TATUA
Specialised Dairy

Baked Salmon Fillet

Ingredients

250g Tatua Crème Fraiche
1 tablespoon lemon zest
1 tablespoon chopped dill
4 portions salmon fillet
3 slices bread
1 clove garlic, chopped
Small bunch chopped herbs – dill, rosemary, parsley, etc
¼ cup pine nuts
½ teaspoon celery salt
2 tablespoons olive oil

Method

1. Combine the Crème Fraiche, lemon zest and chopped dill.
2. Arrange the salmon on a lined baking tray.
3. In the food processor combine the torn bread.
4. Add the garlic, herbs, pine nuts, and celery salt - pulse until fine crumbs.
5. Add the oil slowly with motor running until crumbs are moist.
6. Spread a generous layer of Crème Fraiche mixture over the salmon.
7. Top with the pine nut crumbs. Bake at 180°C for 10-12 minutes.
8. Serve with summer greens and lemon wedges.