

## CROWD PLEASER

# Whole Baked Salmon with Coriander, Ginger & Soy

## YOU WILL NEED

SERVES 8-10

½ bunch coriander, stalks & leaves  
2cm piece ginger, roughly chopped  
2 garlic cloves, crushed  
½ cup tamari or soy sauce  
1-2 tbsp honey  
1 side of salmon, skinless and pin boned

Garnish: 4 shallots, finely sliced  
1-2 chillis, finely sliced  
1 lime or lemon  
Coriander leaves

## PROCEDURE

- Wash coriander stalks well and chop finely. Place in a small bowl.
- Add grated ginger, crushed garlic and soy sauce. Combine well.
- Preheat oven to 200C.
- Place whole fish on oven tray lined with baking paper.
- Pour marinade over salmon and drizzle with honey. Allow to marinade for 30 minutes.
- Bake at 200C for 15 minutes, until just cooked through. May need more time depending on the size of the salmon.
- Garnish with shallots, chillis, coriander leaves and lime segments.



## COOKING TIP

Slice shallots and chillis into long strips. Place in iced water in the fridge for a few hours to create curls. Use these to garnish the salmon.

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