



Oven Baked Salmon with Potatoes and Tomatoes

Overview

Difficulty: Easy Servings: 4 - 6

Preparation Time: 30 minutes

Cooking Time: 40 minutes

Ingredients

1.2kg Whole Salmon Fillet

150g Japanese Bread Crumbs

20g Garlic - Chopped

10g Parsley - Chopped

15 Vine Ripened Cherry Tomatoes

300g Baby Potatoes - Boiled and Halved

50g Butter - Melted

A Pinch Rock Salt

A Pinch Freshly Cracked Black Pepper

Baking Paper for Lining the Tray

To Garnish Micro Coriander (Optional)

To Garnish Micro Shiso (Optional)

To Garnish Yellow Frisee (Optional)

Methods

Step 1Preheat your oven to 200°C with the 'Bottom Heating' mode.



Step 2Mix the Japanese breadcrumbs, 10g of the chopped garlic and chopped parsley in a large mixing bowl, and set aside









Step 3Boil the baby potatoes and cut them into halves.





Step 4

Place the boiled baby potato halves, cherry tomatoes, remaining chopped garlic, the freshly cracked black pepper, the rock salt and 15g of the melted butter in a separate mixing bowl, and toss well.







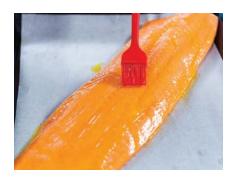


Step 5Line a baking tray with baking paper, and place the salmon fillet.





Step 6Brush the salmon fillet with the remaining melted butter, and crust fillet evenly with the breadcrumb mixture







Step 7

Place the seasoned potatoes and tomatoes on the sides of the fillet and bake for about 10 minutes.







Step 8

Then, change to 'Top and Bottom Heating' mode and bake for another 10 minutes.



Step 9Remove and serve whole to enjoy!

