Fresh Salmon with a crispy top

NIBBLEDISH CONTRIBUTOR

Ingredients

for one:
150 gr. fresh salmon
1 tbsp cornmeal
1/2 carrot, finely shredded
1/2 tbsp fresh parsley, finely chopped
1/2 tsp garlic powder
black paper
olive oil (optional)
salt

Instructions

Preheat oven to 400°F. Cover a baking pan with a lightly greased cooking paper (I do not grease it). Pour the salmon into the covered pan. Sprinkle it with a pinch of salt. In a small bowl combine the cornmeal with the parsley, the garlic powder, the black paper and the finely shredded carrot. Cover the salmon with this mixture and brush with olive oil. The olive oil is optional. I don't use it when I cook a fresh salmon, because it's a fish that have a lot of fat in itself that is coming out during the baking time. So, for me it becomes too heavy with the olive oil. Cover the salmon with the cooking paper like a pocket. On this way it doesn't burn too much, it cooks good and the top remains crispy but not burn. Bake about 30-35 minutes in the preheated oven. Serve warm.