



Salmon with two dressings & crispy salmon skin

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2

- Small handful of chives, cut to shape
- Mustard vinaigrette (10 parts non-extra-virgin olive oil, 2 parts dijon mustard, 1 part lemon or lime juice, salt & pepper)
- Dill oil (handful of very finely chopped dill left in non-extra-virgin olive oil for a few hours to absorb flavour)
- 220g salmon fillets with skin, de-scaled and skin removed and reserved
- Crusty brown malted bread, sliced

Instructions

This makes a good light starter.

As you can see, I've rather gone all out for presentation here, but you don't have to!

Squeezy bottles are ideal for making up the vinaigrette & dill oil. Shake before serving.

1. Plate up first, using the chives and two dressings.
2. Cut the salmon skin into long thin strips.
3. Cut the salmon flesh into smallish bite-sized chunks.
4. Heat up a hot pan with some olive oil or other cooking oil.
5. Sear the salmon chunks for a couple of minutes, colouring the outside but not cooking right through. Remove and reserve.
6. Fry the salmon skin pieces until crisp but not burnt.

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7. Plate up the salmon pieces, topping with the skin.
 8. Serve with the bread.