

Salmon Tarator

Serves: 4 people

Preparation time: 20 minutes

Cooking time: 20 minutes

Ingredients

Coles

1 x 600g piece of salmon fillet. Skin off and pin boned

½ cup Greek yoghurt

Salt & Pepper

Everyday Deli

1 Tbs Tahini

Olive oil

Strawberry Point

1 cup walnuts

3 long red chillis

1 small red onion

1 cup mint leaves picked off the stem

1 cup coriander leaves picked off the stem

½ cup pomegranate arils (seeds)



Method

Season salmon with salt and pepper.

Heat a large non-stick fry pan with a dash of olive oil.

Gently cook seasoned salmon piece whole until crispy on the outside and soft in the middle. Set aside. The fish can be served at room temperature or cold.

Stir together Greek yoghurt and tahini and dollop over cooked salmon.

In a food processor, combine all of the ingredients for the topping and blitz until it resembles coarse breadcrumbs.

Tumble over the top of dressed salmon and present on a platter.



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