

Roast Salmon Side with Mushroom

Ingredients

Serves 4-5

1 Norweigan Salmon Side (1kg)
30g unsalted butter
2 tbsp olive oil
200g mushrooms, finely chopped
½ bunch thyme
2-3 garlic cloves, crushed
1 cup spinach leaves
2 tbsp pine nuts
Salt & pepper
Crème fraiche to serve



Method

Heat a large frypan over medium heat. Add butter and oil and swirl pan. Add mushrooms, 3-4 sprigs of thyme and garlic. Season with salt and pepper. Cook for 10 minutes, stirring often, until mushrooms are golden brown and tender. Add spinach and pine nuts and stir until the spinach is wilted. Remove from heat and set aside.

Cut the salmon side in half, so you have two pieces the same size. Lay 3 pieces of string across a baking tray lined with grease proof paper. Lay one of the salmon pieces on top of the string. Season and scatter the remaining thyme on top of the salmon. Place the mushroom filling on top, then cover with the remaining salmon piece.

Tie kitchen twine around the salmon to secure. Roast in oven for 25 mins, or BBQ for 8-10mins each side. Serve with crème fraiche.