

Sabrina 

Yoghurt & spice-roasted salmon



Yoghurt and spice-roasted salmon

Serves 4

INGREDIENTS:

440g salmon fillet, skinned
3g fresh coriander, finely chopped
½ lime, zested, juiced
120g Greek yoghurt
10ml olive oil
5g garlic powder
20g rose harissa
3g ground turmeric
3g paprika
3g sea salt
2g ground black pepper

.....

METHOD:

1. Portion the salmon into 4 x 110g pieces.
2. To make the marinade; in a mixing bowl add the coriander, lime zest and juice, yoghurt, oil, garlic powder, harissa, turmeric, paprika, salt and pepper and mix well.
3. Spread the marinade on to the salmon, cover and leave for a couple of hours in the fridge.
4. Preheat oven to 240°C.
5. Place the salmon on a baking tray and cook for 6-8 mins, by which time the salmon should be charred and with a core temperature of 75°C.