



SALMON FILLET, LEMON SPRING ONIONS, VINEGAR-MARINATED GRAPES IN VINEGAR AND CITRUS SAUCE

Categoria: Main Courses **Difficoltà:** molto facile 

Ingredienti per 2 serves

- 2 portions of salmon fillet
- 1 bunch of thyme
- 2 spring onions
- 1 lemon
- 2 g salt
- 3 ml vinegar
- 5 g sugar

For the vinegar-marinated grapes

- 10 grapes
- 100 ml vinegar

For the citrus sauce

- 200 ml orange juice
- 50 ml clementine juice
- 20 ml lime juice
- 50 g sugar
- 5 g Xanthan gum

Preheat a frying pan, add baking paper and a sprig of thyme.

Drizzle with oil and sear the salmon skin-side down on baking paper in the frying pan to form a crust.

Finish cooking the salmon in a preheated oven at 180°C for 8 minutes.

Marinate the spring onions in the zest of 1 lemon, its juice, salt, sugar, oil and vinegar for 2 minutes.

Put them in a hot frying pan with the marinade.

Cook until the spring onions are caramelised.

Halve the grapes.

Marinate the grapes in vinegar for 1 hour.

Cook the grapes in a frying pan.

Warm the freshly squeezed orange juice, clementine juice and lime juice in a pan.

Leave to cool.

Blend with the Xanthan gum.

Place the citrus sauce on a plate.

Place the spring onions and grapes on the side.

Place the salmon with the crispy skin upward on the sauce.

Garnish with herbs.

Enjoy it's from Europe!

