

Tandoori Salmon Recipe

Ingredients:

400 g thick-cut salmon fillet
2 tablespoons melted butter, to baste

Marinade:

20 garlic cloves
small bunch of coriander, leaves only
1 knob of root ginger, lightly crushed
1 tablespoon finely grated lime zest
2 tablespoons lime juice
4-5 lime leaves
1 teaspoon red chili powder
1/2 teaspoon garam masala
50 ml vegetable oil
1 tablespoon gram flour
1/2 teaspoon salt
100 g yogurt

Method:

Cut the salmon into 4 cm large cubes, retaining the skin, and place in a shallow dish. Put the garlic, coriander, ginger, lime zest and juice, lime leaves, chili powder and garam masala in a blender or mini-processor and whiz to a fine paste. Heat the oil in a small pan, add the gram flour and cook, stirring, for 1-2 minutes to make a roux, without browning. Mix the roux with the spice paste, salt and yogurt until smooth. Coat the salmon pieces with the mixture and leave to marinate for 1 hour. Preheat the oven to 200 degrees Celsius or the grill or barbecue. Put the salmon on a rack (over a roasting tin if oven-cooking) and cook for 10-15 minutes, basting once or twice with butter to keep the fish moist. Serve the salmon hot, accompanied by a seasonal salad.

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