MORGENSTER

FOUNDED 1711

WINE AND OLIVE ESTATE

MARINATED SALMON WITH RED PEPPER AND POMEGRANATE SALSA

RECIPE 17/98

What you will need:

4 portions of salmon steaks

60ml **Morgenster Extra Virgin Olive Oil**

60ml chopped basil

60ml chopped flat leaf parsley

30ml lemon juice

15ml Dijon mustard

5ml chopped garlic

salt and pepper

Salsa

1 small red pepper, finely chopped

60ml pomegranate rubies

45ml chopped coriander

30ml **Morgenster Extra Virgin Olive Oil**

salt and pepper

FLOS OLEI 2014 | MORGENSTER EXTRA VIRGIN OLIVE OIL AWARDED 98% 1 OF 11 WORLDWIDE

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How to prepare:

Put the salmon steaks in a flat container.

Combine the olive oil, herbs, lemon juice, mustard, garlic and seasoning and mix well.

Spoon this over the salmon portions making sure they are well coated.

Refrigerate for 30 minutes.

When ready to serve preheat the oven to 200°C and place the salmon on a tray lined with foil.

Bake for 10-15 minutes until the salmon is done but still pink inside. Remove and serve with salsa.

SALSA: Combine all the ingredients and mix well.

Recipe Supplied by The Star, Angela Day.