

HERBED SALMON WITH FENNEL REMOULADE

Prep + cook time: 40 minutes Serves: 8

Ingredients

1.5kg (3-pound) salmon fillet, skin on
2 tablespoons olive oil
½ cup coarsely chopped fresh flat-leaf parsley
½ cup coarsely chopped fresh mint
1 clove garlic, crushed
2 teaspoons finely grated lemon rind
2 tablespoons coarsely chopped rinsed, drained capers
1 fresh long red chilli, sliced thinly
lemon wedges, to serve

FENNEL REMOULADE

1 tablespoon dijon mustard
½ cup (150g) mayonnaise
2 tablespoons lemon juice
1 tablespoon finely chopped fresh tarragon
2 medium fennel bulbs (600g), shaved

1. Preheat oven to 200°C/400°F.
2. Place salmon in a large baking dish lined with baking paper. Brush salmon with half the oil; season. Bake, uncovered, for 15 minutes or until cooked as desired.
3. Meanwhile, make fennel remoulade.
4. Combine herbs, garlic, rind, capers and chilli in a medium bowl.
5. Transfer salmon to a serving platter; sprinkle with herb mixture, then drizzle with remaining oil. Serve salmon with remoulade and lemon wedges.

Fennel Remoulade

Combine ingredients in medium bowl; season.

