

PREP 15 min | COOK 25 min | REST 5 min | SERVES 6

Baked Salmon Side
with Herb & Citrus Crust

INGREDIENTS

1 Marinated Fresh Tasmanian Salmon Side (approx. 1–1.2 kg, skin on)

100 g White Mill breadcrumbs

2 tbsp fresh parsley, chopped

2 tbsp fresh dill, chopped

Zest of 1 lemon

2 tbsp The Olive Tree Extra Virgin Olive Oil

Stonemill Salt & Pepper

Lemon wedges, to serve

DIRECTIONS

1. Preheat oven to **200°C (fan-forced)**. Line a large baking tray with baking paper.
2. Place salmon skin-side down on tray. Pat dry with paper towel. Season lightly with salt and pepper.
3. In a small bowl, combine breadcrumbs, parsley, dill, lemon zest, and olive oil. Mix until crumbs are coated.
4. Press crumb mixture evenly over the top of the salmon to form a crust.
5. Bake for **20–25 minutes**, until salmon is just cooked through and crust is golden.
6. Remove from oven, rest for 5 minutes. Transfer carefully to a platter.
7. Garnish with extra dill sprigs and lemon wedges. Serve warm or at room temperature.

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Tip For extra Christmas flair, scatter pomegranate seeds over the baked salmon just before serving — the ruby red against green herbs makes a festive statement.