

BBQ Atlantic Salmon with Kestrel Potato Rosti, Grilled Asparagus & Dried Tomato Dressing.

Ingredients:

2 x 200g Salmon fillet
1 medium Kestrel Potato
1 egg
6 sprigs Thyme
1 tsp Dijon Mustard
Salt & Pepper
4 spears Asparagus
Dried Tomatoes
Olive Oil
Balsamic Vinegar
Chives to garnish

Method:

1. Turn your BBQ on and heat till hot with your hood down (10 minutes)
2. Clean your Salmon fillets of any bones and cover. Set aside.
3. Peel & grate Kestrel Potato & combine with egg, mustard, chopped thyme & salt & pepper.
4. Cook Rosti's like a pancake on flat grill & cook till crisp on one side (4 mins), turn over & repeat.
5. Sear Salmon on flat grill plate, skin side down, for 3 minutes.
6. Turn Salmon and repeat on the second side for a further 3 minutes or until done. You are best to keep the Salmon pink Rare for its peak of moisture.
7. Blanch Asparagus in boiling salted water for 2 minutes. Refresh in iced water.
8. At serving time, grill Asparagus for about 2 minutes on the flat grill.
9. Have a combination of 3:1, Oil to Balsamic vinegar for the dressing & mix chop chives & dried tomatoes through.
10. To serve, place rosti onto plate, Salmon on top & Asparagus around the plate.
11. Finish with the dressing & garnish with chives