



Asian Glazed Grilled Salmon

Matched with The Ned Pinot Gris

1 small side salmon, skin on with pin bones removed

Asian glaze

3 cloves garlic, roughly chopped
2 tablespoons finely chopped fresh ginger
1 long red chilli, seeded and roughly chopped
2 tablespoons packed brown sugar
½ teaspoon ground Chinese 5 spice
2 tablespoons fish sauce
2 tablespoons soy sauce
2 tablespoons lime juice
1 tablespoon peanut oil
1½ teaspoon sesame oil

To serve

sliced red chilli, coriander, toasted sesame seeds,
micro herbs, lime wedges

Preheat the grill to its highest setting.

Glaze: Put the garlic, ginger, chilli, brown sugar and the Chinese 5 spice in a food processor and process until finely chopped, scraping down the sides if necessary. Tip into a bowl and stir in the remaining ingredients.

Salmon: Line a lipped baking tray with foil, bringing it up the sides. Place a large piece of baking paper over the top. Put the salmon skin side down on the baking paper and spoon over the glaze. Put the baking tray two rungs down from the grill and cook until the salmon is just cooked in the centre. Leave to cool then transfer to a serving platter and top with the garnishes. **Serves 8-10 depending on the size of the salmon**



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