

barbecued atlantic salmon

summer



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EST. 1981, SYDNEY FISH MARKETS PYRMONT

Barbecued atlantic salmon

Serves 4

16 cherry tomatoes, cut in half
150g fresh, ripe pineapple, diced
4 x 220g Atlantic salmon fillets, skin on
2 tablespoons balsamic vinegar
2 tablespoons olive oil
100g rocket or baby English spinach
4 tablespoons shredded basil leaves

Fish substitution

Kingfish, blue-eye cod, ocean trout

Mix the tomatoes and pineapple together.

Place the salmon fillets on the foil and season with the salt and pepper. Spoon the tomato and pineapple mixture on top of the fillets, dividing it equally. Whisk the balsamic vinegar and the olive oil together in a small bowl and drizzle over the top. Wrap the parcel to enclose the fish and place them on a pre-heated bbq hot-plate for 15 minutes, or until the salmon is opaque but still moist and succulent.

Make a small bed of rocket or spinach leaves in the centre of each plate. Lift the salmon fillets out of the foil and sit on top of the leaves. Spoon on the pineapple and tomato mixture, drizzle with cooking juices and sprinkle with basil.

(Same applies for baking).

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