

Inspired Hillier Recipes

Main

SALMON WITH FENNEL AND LEMON

Method:

Lay a piece of baking parchment on top of a piece of foil, large enough to fully fold over the salmon.

Lay the slices of fennel and onions onto the parchment, to roughly the same width and length as the salmon.

Place the salmon on top and lay the lemon slices across it; cover these with the dill. Squeeze the juice from the second lemon all over and season everything well.

Bring the sides of the foil up and seal by crushing together to make a parcel, creating a gap between the fish and foil.

Place on the hot plate of the fire pit and cook for 15 – 20 minutes. The salmon should be just done, firm to touch but not over cooked.

Leave to rest for 5 minutes before serving.

Ingredients - Serves 6:

- 1 ½ kg side of salmon, skinned
- ½ bulb of fennel, thinly sliced
- 1 small white onion, thinly sliced
- Small bunch of dill
- 2 lemons, 1 thinly sliced
- Salt and freshly ground black pepper

Chris's Top Tip

Oranges can be used in place of lemon, and tarragon is good to use in place of dill. Add a splash of white wine if liked!

