

Recipe of the Week!

BBQ Tasmanian Atlantic Salmon

4 x 125g Atlantic Salmon Fillets
1 Tblsp Extra Virgin Olive Oil
1/2 cup Egg Mayonnaise (good quality)
2 Tblsps Fresh Mixed Herbs chopped
(Chives, Dill, Parsley)
1 teaspoon lemon rind (finely grated)



Combine mayonnaise, lemon and herbs and season to taste. Refrigerate

Lightly brush the salmon fillets with olive oil and BBQ on medium heat for approx. 3 minutes each side.

Serve the salmon fillets with the herb mayonnaise, fresh salad and crusty bread.