

# Recipe of the Week

Asian

## Marinated Salmon

*2 Lemongrass Stems (Pale part only) Chopped*  
*1/2 cup Dark Soy Sauce*  
*1/2 bunch Coriander, leaves thinly sliced,*  
*stalks finely chopped*  
*2cm piece Ginger, finely grated*  
*4 Garlic Cloves, finely grated*  
*1kg Skinless Atlantic or New Zealand Salmon*  
*1/3 cup Honey, warmed*  
*4 Spring Onions, finely shredded*  
*2 Limes, halved*  
*Mixed Pea Salad, to serve*

Using a mortar and pestle, bash the lemongrass until fragrant. Stir in the soy sauce, coriander stalks, ginger and garlic. Place the fish in a glass dish, then spread all over with the marinade. Cover and marinate in the fridge for 1 hour. Pre-heat the oven to 200°C and line a large tray with baking paper. Place salmon on the tray, then brush with the honey. Bake in the oven for 10 minutes or until fish is just cooked but still a little pink in the centre. Carefully transfer the fish to a board or serving platter, sprinkle with spring onion and coriander leaves, then serve warm or at room temperature with lime and salad.

**Ingham Road**  
**SEAFOOD**

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