

Recipe of the Week

Tasmanian Salmon with Thai Caramel Sauce & Coconut Rice



300g Palm Sugar
2 Limes, Grated Rind & Juice
2 Kaffir Limes Leaves, very thinly sliced
2cm Piece Ginger, cut into very thin strips
1 Large Red Chilli, seeds removed, thinly sliced

2 tbsp Fish Sauce
1 tbsp Vegetable Oil

4 x 180g Skinless Tasmanian Salmon Fillets

Coconut Rice

2 tsp Dried Chilli Flakes
Grated Rind & Juice of 1 Lime
2 tbsp Desiccated Coconut, Dry-roasted
4 cups Cooked Jasmine Rice

Place palm sugar and 150ml water in a saucepan and stir for 1-2 minutes over low heat to dissolve sugar. Increase heat to medium and cook for 5-6 minutes until mixture begins to caramelize. Add rind and juice kaffir lime, ginger, chilli and fish sauce, cook for a further minute. Remove from heat.

Heat oil in a large non-stick frypan, add fish and cook for 2 minutes. Turn and cook for a further 1-2 minutes. Add sauce and cook for 1 minute, basting fish with sauce.

Meanwhile, to make rice, combine chilli with 1 tbsp boiling water and set aside for 5 minutes. Stir in rind, juice and coconut then stir in hot rice.

Place coconut rice on plates, top with fish and sauce. Serve with Baby Asian Salad Leaves