

INGREDIENTS:

8 thin slices fresh salmon
Juice of three oranges and
one lemon
2 tablespoons light olive oil
1 tablespoon fresh chopped
dill
Sea salt
Freshly-ground black pepper

TIME: 90 mins

SERVING: 4-6 people



Place the juice, oil, dill, salt and pepper in a bowl, whisk briefly to combine and allow to stand at room temperature for at least 20 minutes for the flavours to develop. Place the sliced salmon in a polythene bag, add the marinade, turn well so the fish is coated then refrigerate for an hour. Arrange the salmon on plates and serve with lemon slices and wholemeal bread and butter.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: