

**Gasmate®**

## SALMON WITH OLIVE SALSA



BBQ

This recipe is great and easy when at home or camping in the outdoors. Impress your family and guests.

Serves 4 people  
Prep Time 35 Minutes

<b>800g</b>	Fresh salmon pieces approx. 200g each
<b>2.5 tsp</b>	Ground Coriander
<b>1 tsp</b>	Ground Paprika
<b>¾ tbsp</b>	Salt
<b>1 tbsp</b>	Extra Virgin Olive Oil

### OLIVE SALSA

<b>3 tbsp</b>	Extra Virgin Olive Oil
<b>2 tbsp</b>	Red Wine Vinegar
<b>2 tsp</b>	Castor Sugar
<b>170g jar</b>	Marinated Artichoke hearts chopped roughly
<b>280g jar</b>	Sicilian Olives, pitted and chopped roughly
<b>2 tbsp</b>	Pine nuts, toasted
<b>¼ cup</b>	Chopped continental parsley

1. Preheat BBQ plate to medium heat.
2. To prepare salmon, overlap two sheets of baking paper enough to wrap the salmon. Place salmon in the middle of sheets skin side down.
3. Combine coriander, paprika and salt and rub over the salmon side up. Drizzle with olive oil and rub over salmon. Wrap salmon to form parcel, folding and sealing the edges. Wrap in two sheets of overlapped foil so that it is firmly wrapped.
4. Put salmon on the BBQ hot plate, close hood and cook for 20-25 minutes or until the thickest part is just cooked through. Set aside to rest.
5. To prepare salsa whisk oil, vinegar and sugar in a bowl before adding artichokes, olives, parsley and pine nuts.
6. Place salmon on a plate and cover with salsa before serving.
  - Serve with coleslaw or rocket salad.
  - You can use a side of salmon instead of pieces.
  - Left over salmon can be refrigerated and then eaten cold or added to a green salad next day.
  - Salsa can be prepared a few hours earlier, adding pine nuts just before spooning over salmon.

THE OUTDOORS MADE EASY.