

Roasted Salmon with Pesto and Lemon Ciabatta Crust



Ingredients:

55g (2oz) ciabatta made into breadcrumbs
Grated rind of ½ lemon
2 tablespoons extra virgin olive oil
2 tablespoons fresh green pesto sauce
Salt and freshly ground black pepper
4 salmon fillets, each about 175g (6oz)

For lemon sauce

55g (2oz) butter
Juice and rind of ½ lemon
200ml (1 cup) crème fraiche

Preparation:

Mix together the ciabatta crumbs, grated lemon rind, olive oil and pesto. Add a squeeze of lemon juice and season. Remove the skin from the salmon fillets and place on a lightly greased baking tray. Press the crumb mixture into the top of each fillet. Roast in a pre-heated oven at 200°C (400°F, gas mark 6) for about 10-15 minutes or until the topping is golden and the salmon thoroughly cooked. For the lemon sauce, melt the butter in a small saucepan and whisk in the lemon juice, rind and crème fraiche. Heat through and adjust the seasoning. Pour the sauce onto four heated serving plates, top with the fish and serve garnished with a sprig of fresh basil.

Note: The lemon sauce also makes a perfect base for a quick pasta supper. Prepare the sauce using the juice and rind of one lemon and mix with freshly cooked pasta, cooked and flaked salmon, and a few prawns.

Makes 4 servings

