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Summertime Salmon



Kevin Dundon

Kevin brings all of his grill secrets to the table to get your tastebuds dancing.



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Miso And Ginger Salmon Skewers

Flavour, flavour, flavour this recipe is packed, such a treat to eat and sure to make your Summer evenings sing.

Serves 4

Ingredients

3 tbsp. white miso paste
1 tbsp. sesame oil
2 cm fresh ginger, *grated*
2 cloves garlic, *crushed*
½ tsp. chilli flakes
50ml water
600g skinless salmon fillet
4 spring onions,
cut into 4cm lengths
1 tablespoon sunflower oil
1 tbsp. basil leaves, *torn*
1 tbsp. coriander leaves, *torn*
2 tbsp. pickled ginger – *optional*
1 tbsp sesame seed

Method

Preheat a barbecue to medium heat.

Place the miso, sesame oil, grated ginger, garlic, chilli flakes and water in a jug and, blend the mixture until smooth with a hand held blender.

Cut the salmon into 3 cm cubes and coat with the miso marinade. Cover with cling film and leave to marinate for 20 minutes to infuse the flavours.

Next, thread the marinated salmon pieces onto 4 -8 skewers depending on the size of the skewers.

Brush the grill with some sunflower oil to avoid the fish to stick onto the griddle ridges and add the skewers. Cook for 3-4 minutes or until charred, carefully turning once only to avoid the fish to breakout.

At the same time, add the spring onions and chard for a minute or so to just soften them.

Remove the skewers and spring onions from the heat and place on a serving platter.

Sprinkle with sesame seeds and fresh herbs. Add on the side some pickled ginger and serve immediately or at room temperature.

