

AdHoc[®]

Products made for now

SALMON FILLETS IN FRESH LIME- CHILLI MARINADE



Chilli cutter
PEPE



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INGREDIENTS for 4 portions

- 4 salmon fillets with skin, ca. 125g
- 1 garlic clove
- 1 organic lime
- 2 tablespoons . . olive oil
- Bird's Eye Chilli
- Coarse sea salt, freshly ground

PREPARATION

Peel and chop the garlic coarsely. Wash, dry and finely grate the lime. The next step is to press the lime juice. Mix the lime juice, garlic, oil and the with the PEPE chilli cutter cut Bird's Eye Chilli in a bowl.

Pour the lime-chilli marinade over the salmon fillets, cover them and put them for at least one hour in the fridge.

Before searing the salmon in a pan softly dab it dry. To prepare them on the grill, softly dab them dry and put them into a grill dish.

Before serving the salmon fillets season them with sea salt.

Tip! Pesto potatoes go great with them.

Preparation time: approx. 20 minutes

Difficulty: simple

Bon appetite!