

Pistachio crusted salmon on herbed potatoes

By Donna Hay

20 minutes

Preparation time

45 minutes

Cooking time

4

Serves



INGREDIENTS

Herbed potatoes

- 1.2 kg red potatoes, sliced
- 1 brown onion, sliced
- ¼ cup (60 ml) white wine vinegar
- 60 g butter, melted
- 1 tbsp Dijon mustard
- ¼ cup chopped dill leaves
- ¼ cup chopped parsley leaves
- sea salt and cracked black pepper
- watercress and lemon wedges, to serve

Pistachio crusted salmon

- 4 x 160 g salmon fillets, skin removed
- ¼ cup (12 g) chopped dill leaves
- 2 tsp finely grated lemon rind
- 1½ tbsp Dijon mustard
- 2 tsp honey
- 1½ tbsp salted capers, rinsed and chopped
- ½ cup (45 g) pistachio nuts, roughly chopped

METHOD

1. Preheat the combi steam Pro oven on the Combi mode: Fan Plus at 220°C + 50% moisture.
2. Place potatoes and onion into a large deep-sided metal baking dish. Cook for 30 minutes or until soft.
3. Combine the vinegar, butter, Dijon mustard, dill, parsley, salt and pepper. Remove potatoes from the oven and evenly pour the over the potatoes.
4. Return to the oven and cook for a further 10 minutes or until just tender.
5. Whilst the potatoes are cooking prepare the salmon. Combine the dill, lemon rind, Dijon mustard, honey, capers and pistachios and spread over the tops of the salmon.
6. Remove from the potatoes from the steam oven and top with the pistachio crusted salmon.
7. Cook for 5–6 minutes or until cooked to your liking.
8. Transfer onto plates and serve with watercress and lemon wedges.