

NORDIC PARCEL WITH CHIMICHURRI

VALENTINE'S DAY / MAIN DISH

Ingredients (For 2 lovebirds)

- 300 g wild salmon
- 4 tbsp extra virgin olive oil
- ½ tsp dried oregano
- 2 tbsp lemon juice
- 1 clove of garlic
- 2 tsp parsley
- ½ shallot
- Salt
- 1 pinch of dried hot pepper
- Coarsely ground pepper and pink peppercorns

Preparation:

Preheat the oven to 180°C.

Slice the slab of salmon into three segments of equal width. Lightly oil the fish with a brush. Place on a sheet of parchment paper. Form a parcel. Place in a baking dish and bake for 25 minutes.

While the fish is baking, prepare the chimichurri. Press the garlic into a small bowl. Finely mince the shallot and parsley. Combine. Incorporate the oregano, dried hot pepper, lemon juice and olive oil. Mix well. Add a few twists of the pepper mill to season with pepper and pink peppercorns.

Serve the salmon with the chimichurri and the side dish of your choice.

