

NEW



**CHEFS
SELECTIONS**
GREAT TASTE · RIGHT PRICE

Makes 2 | 50 minutes

plus marinating time

METHOD

1. Start by mixing all marinade ingredients in a bowl before pouring 2/3 over the salmon, covering and setting aside in the fridge for 1-24 hours. Keep the remaining marinade aside to serve.
2. Onto the roasts - pre-heat the oven to 220°C/200°C fan/gas 7. Tip the potato cubes into a large pan of cold water, bring to the boil over a high heat, then immediately drain and leave to steam-dry for a few minutes in a colander.
3. Lay onto a baking tray, drizzle with 1tbsp olive oil, dried mixed herbs, pinch of cracked black pepper and salt and use your hands to mix so evenly coated before spreading into a single layer. Place in the oven for 30 minutes ensuring to flip half-way through.
4. Meanwhile, lay brussels and shallots on a baking tray, drizzle with a tbsp of olive oil and season with a pinch of salt and pepper. When the potatoes have 20 minutes left, place in the oven to roast.
5. When your accomps have 15 mins left, place your marinated salmon on a lined baking tray and place in the oven for 12-15 mins until cooked through.
6. Meanwhile, mix a tbsp of olive oil with a tbsp of honey, add to a pan over a medium heat, add the walnuts and fry for 3-5 mins until evenly coated, sticky and starting to colour. Remove all veg accomps from the oven.
7. To serve, split the shallots, brussels and potatoes across two plates, top each with a salmon fillet followed by a scatter of walnuts, sprinkle of fresh parsley and a dollop of crème fraîche. Pour any remaining salmon marinade over the salmon and serve.

A REAL TREAT FOR THE TASTEBUDS!

INGREDIENTS

For the Marinade

- 1tbsp Olive Oil • 2tbsp Maple Syrup
- 1tsp Chefs' Selections Garlic Puree
- Zest and juice of ½ large Orange
- 1tsp Chefs' Selections Dried Oregano
- 1tbsp Cranberry Sauce
- ½ tsp Chefs' Selections Cracked Black Pepper
- ⅓ tsp Chefs' Selections Cooking Salt
- Splash Chefs' Selections White Wine Vinegar
- 2 Chefs' Selections IVP Salmon Portions (3 sizes available, for this dish we have used 170-190g portions)

For the Accompaniments

- 2 Maris Piper Potatoes cut into 2cm cubes
- 3tbsp Olive Oil (1 for potatoes, 1 for shallots and brussels & 1 for walnuts)
- 1tsp Chefs' Selections Dried Mixed Herbs
- Chefs' Selections Cracked Black Pepper (large pinch for potatoes & pinch for shallots and brussels)
- Chefs' Selections Salt (pinch for potatoes & pinch for shallots and brussels)
- 8 brussels sliced in half
- 2 shallots peeled & cut in half
- 30g Chefs' Selections Walnut Halves roughly chopped
- 1tbsp Chefs' Selections Squeezy Honey
- 1tbsp fresh Parsley roughly chopped
- 2tbsp Crème Fraîche

Recipe created for
Chefs' Selections
by **Chloe Milburn,**
Master Chef
Quarter-finalist,
2018.



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TO WATCH CHLOE
CREATE THE DISH!

