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GRILLED PACIFIC SALMON, GUACAMOLE, PASSION FRUIT SYRUP, TOASTED ALMOND AND SALMON ROE

★★★★★
DIFFICULTY
2/5

PREP TIME
45'

COOK TIME
45'

SERVES
4

INGREDIENTS

600 grs red salmon
1 branch of cilantro
1 lemon
fresh oregano
2 limes
50 grs sliced almonds

For the guacamole

600 grs avocado
200 grs red onion
10 grs green chili pepper
1 branch of cilantro
200 grs tomatoes
50 ml lemon juice

For the passion fruit syrup

1 cup of muscovado sugar
passion fruit juice (1)
1 cup of water

PREPARATION

- 1- Remove the skin of the red salmon.
- 2- Cut 1 cm slices and add sea salt.
- 3- Preheat the griddle for about 15 minutes on medium heat.
- 4 - Take the salmon slices to the griddle and grill until brown (5 minutes on each side approximately). Take them out of the griddle and reserve.
- 5- Toast sliced almonds on medium heat until brown. Take them out of the griddle and reserve.
- 6 - For the guacamole: take to a mortar guacamole, red onion, a pinch of green chili pepper, grated tomatoes, and lemon juice. Crush.
- 7 - Preheat the griddle again for about 15 minutes on medium heat.
- 8 - Grill the half limes until brown. Take out of the griddle and reserve.
- 9 - For the passion fruit syrup: mix in a sauce pan muscovado sugar, water and the juice of one passion fruit. Take it to the grill on medium heat for about 15 minutes.
- 10 - For the plating: place salmon slices over the guacamole, add passion fruit syrup on top, grilled limes, fresh cilantro, toasted almonds, and finish with salmon roe.

