



Roasted Salmon with Smoked Paprika Glaze

Serves 4

INGREDIENTS

4 salmon fillets
60ml extra-virgin olive oil
60ml freshly squeezed lemon juice
2 tbs honey
1 tsp ground coriander
2 tbs **POTE Smoked Paprika**
2 tsp coarse salt
½ tsp white pepper

METHOD

1. Start by preheating the oven to 200°C.
2. Rinse the salmon and pat it dry. Cut each fillets into 3 pieces. Place the salmon on a greased baking dish skin-side down.
3. Combine the rest of the ingredients in a bowl and stir well.
4. Pour half of it into a ramekin to reserve for the table. Brush the rest of the glaze on the flesh side of the large pieces of salmon.
5. Roast the salmon in the oven for 10-15 minutes.
6. Serve over a bed of rice, lightly drizzled with some of the glaze.