



Salmon Crumble

Serves 4

INGREDIENTS

2 slices seeded batch bread - blend it to a crumb
½ red onion finely diced
1 clove garlic finely sliced (optional)
30g **Karimix Shrimp Relish** per portion of salmon
4 skinless salmon fillets

ADD TO CRUMBLE

10g coriander chopped
2 tsp peanut oil

METHOD

1. Spread layer **Karimix Shrimp Relish** over salmon.
2. Place salmon on baking dish with Relish side up and cover with crumble and bake at 180°C until brown - about 15 minutes.