



# Lorn Larder

Roast Salmon, Mozzarella, Tomato and Burnt Onion Chutney

## Ingredients:

4 x 125g Fresh Salmon portions (skinned)  
 100g buffalo mozzarella  
 2 plum tomatoes  
 ¼ bunch basil  
 2 tbsp onion chutney

## Sauce:

100 ml olive oil  
 25 ml vinegar  
 1 tsp sugar

Put vinegar, mustard and sugar together in a bowl and slowly whisk in the oil to emulsify.

## Onion chutney:

2 large onions  
 1 tbsp sugar

Chop the onion and place with sugar in a pan and caramelize over heat.

## For the bed:

½ kg Jersey new potatoes  
 1 tsp of breadcrumbs and herbs  
 Cook the new potatoes then pan-fry with the breadcrumbs. Place in a bowl and crush.



To prepare the dish, cut the tomatoes into quarters and de-seed. Place the tomato, basil and sliced mozzarella on top of the salmon and put into a medium oven 180°C/350°F/Gas Mark 4½ until almost cooked then finish under a grill.

To serve, place the crushed potatoes in a bowl/plate. Put the salmon on top and finish with the onion chutney, deep fried basil and dressed salad leaves. Drizzle the mustard sauce around the plate.

