



SCHOOL OF CULINARY  
AND HOME ARTS

Lismullin Hospitality Services Centre

## GRILLED SALMON CUTLETS WITH VEG

### Ingredients:

- 4 Salmon cutlets (thick)
- 8 Leeks
- 8 Baby corn
- Olive oil and melted butter, salt and pepper

### Chive and lemon butter

- 60 g butter, softened
- 1 garlic clove (finely chopped)
- 1 shallot (finely chopped)
- 2 tbsp chopped chives
- 45 g watercress (chopped)
- Juice of half lemon, salt and pepper

### Directions

1. Light up the barbecue in advance so the coals are nice and hot.
2. Make the flavoured butter by blending it with the garlic, shallots, chives and watercress, then stir in the lemon juice and seasoning.
3. Drain off liquid and place on a generous amount of cling film, seal and roll out like a sausage, leave to chill in refrigerator until firm.
4. Blanch the leeks in boiling water for 2-3 mins, drain and refresh in cold water, drain.
5. Brush the salmon and leeks and corn with olive oil and season with salt and black pepper.
6. Place salmon and veg directly on the grill and cook for 3-5 mins on each side, until the salmon is tender and veg just charred.
7. Serve at once, with a slice of the chilled butter on top of each salmon steak.

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