**Salmon Tandoori**
*Lemon, chilli crumb*

These lightly spiced salmon fillets are perfect for summer lunches in the garden and ideal for the BBQ. Serve with my Potato & Pickle Salad and French Bean Salad.

Serves 4 people

**Ingredients:**
8 salmon fillets, (approx. 1kg), skin removed

**Marinade ingredients**
- 2 tblsp sunflower oil
- 1 packet of GREEN SAFFRON Tandoori Spice Mix
- 4 cloves garlic, finely chopped
- 60g fresh ginger, finely grated or blitzed with skin on
- 250g natural, plain full fat yoghurt
- 4 tblsp pouring, double cream
- 3 tblsp tomato purée, rounded
- Juice and zest of 1 lemon

**Crumb**
- 3 or 4 handfuls of fresh breadcrumbs
- 1 tblsp rapeseed oil
- 25g freshly grated parmesan cheese
- 1 red Bird’s Eye chilli, finely diced *(optional)*
- Zest of ½ lemon
- Small handful fresh mint leaves, finely chopped

**Method:**
1. Preheat your oven to 200ºC or Gas Mk 6.
2. In a bowl, combine all the marinade ingredients into a paste.
3. Coat each piece of fish all over with the marinade, shake off excess, place onto a baking tray and pop onto a middle shelf of the oven* and cook for 12 to 14 minutes.

You can cook these on a *BBQ also. Simply remove the griddle, carefully make a large divot or well amongst the charcoal, place the 4 pieces of fish on a doubled piece of foil and cook for about 5 to 8 minutes or until just cooked, depending on the heat of the BBQ. Repeat for the remaining 4 pieces.

4. In a small bowl mix the breadcrumb, oil, parmesan, chilli and pour into a fry pan tray, pop on a medium heat and gently fry to golden brown then remove from the heat
5. Add the zest and mint, stir to combine. Set aside
6. Place the fish fillets onto a serving platter, scatter with the crumb and serve.