

eismann

Mustard Salmon



Mustard Salmon – 4 portions

2 minutes prep time

40 minutes cooking time

Ingredients 97080 – Eismann Salmon Steaks x 4
 18053 – Eismann Extra Virgin Olive Oil – 1 tbsp
 Garlic – Freshly Pressed
 Parsley – Freshly Chopped
 Chives – Freshly Chopped
 Mustard – 4 tsp

Preparation

Use the olive to oil a piece of tinfoil large enough to completely fold around the steaks.

Pre-heat the oven to 200C / 400F / Gas mark 6.

Place the steaks in the tinfoil and cover each steak in 1 tsp of mustard.

Cover the steaks with the herbs and garlic to taste.

Cook for 40 minutes then serve immediately.