

Using Karimix Shrimp Relish

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.



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