



PAPRIKA ROASTED SALMON WITH PICKLED CUCUMBER AND GARLIC MAYONNAISE



INGREDIENTS

FOR THE PICKLED CUCUMBER

- 2 tbsp caster sugar
- 3 tbsp white vinegar
- 1 red chilli, finely sliced
- 1 lime, finely grated zest and juice
- 1 cucumber, very finely sliced
- 1 red onion, very finely sliced

FOR THE SALMON

- 1 piece 600-700g whole salmon
- 1 tbsp runny honey
- 1 tbsp pomegranate molasses
- 1 lime, finely grated zest and juice
- 1 paprika flavoured oven roasting bake
- **1 jar Hellmann's Vegan Garlic Mayonnaise**
- Extra lime cut into wedges for serving
- Fresh basil or dill leaves



METHOD

- 1** Start by making the cucumber. In a bowl, mix together the sugar, vinegar, sliced chilli, lime juice and zest and whisk together. Add in the sliced cucumber and onion, mix together well and allow to pickle to 1-2 hours.
- 2** For the salmon, mix together the honey, pomegranate molasses, lime juice and zest and spread onto the salmon. Sprinkle over the paprika flavor mix and allow to infuse for a few hours or overnight.
- 3** When ready to cook, place the salmon into the roasting bag, seal and bake in the oven at 200°C for 15-20 minutes.
- 4** To serve, place the salmon onto a large dish and decorate the top with the pickled cucumber and fresh leaves. Spoon the garlic mayonnaise into a bowl and serve on the side with any extra pickles and flatbreads.