

# Roast Salmon Fillet with Sundried Tomato Crust Potato Bacon Rosti and Balsamic Glaze



*This recipe provided by Cain Nightingale, Sous Chef at the Club and finalist in last years' Chef's Table Awards*

Here is a simple and clean tasting method to cook salmon, the end result will be a silky texture with clean crisp flavours, perfect with a fresh salad on a warm spring lunch in the sun.

Serves 4

## INGREDIENTS

4 each 200gm salmon fillets  
100gm sundried tomato  
100ml extra virgin olive oil  
6 large desiree potatoes  
200gm unsalted butter  
200gm bacon  
300ml balsamic vinegar

## METHOD

Peel the potatoes and grate through a cheese grater

Slice bacon and melt the butter then add to the grated potatoes

Heat half the oil in a large fry pan and form the potato mix into a burger shape

Add to the fry pan and fry until golden brown on both sides

Chop sundried tomatoes to a fine dice and add the remaining oil

Spread the tomato mix over the top of the salmon fillets

Roast at 160 C for 12 minutes

Add balsamic vinegar to a pan and bring to the boil, reduce to a syrupy consistency

To serve, place potato rosti on a plate, salmon on top and drizzle with balsamic glaze