

Salmon in a paper parcel with root vegetables

30—40 Min

Ingredients 4 Portions

= Kotányi Produkte

4 pcs	Salmon fillet with skin (approx. 160g each)
4 tbsp	Olive oil
2 tbsp	Lemon juice
1 tsp	Sea Salt, Coarse
2 tsp	Dill Fronds, Chopped
1 tsp	Lemongrass, Chopped
1 pinch	Pepper Black, Whole

For the root vegetables:

1 pc	Carrot
1 pc	Yellow beet
0.5 pc	Celery tuber
600 g	Potatoes

Preparation

1. Right at the beginning, four equally sized rectangles are cut out of two sheets of baking paper. Set these aside in the meantime as they will be needed later for the salmon.
2. In the next step, wash and peel the vegetables and then cut them into thin stripes (julienne). The vegetables should then be about a thickness of a matchstick. Then marinate the cut vegetables with dill, lemongrass, salt, olive oil and lemon juice.
3. As a side dish with the salmon there are boiled potatoes. To do this, wash and peel the potatoes and then boil them in salted water. Once they are soft, the excess water can be strained out through a sieve.
4. While the potatoes are cooking, salt the salmon fillets and place one fillet each on the pre-cut baking paper rectangles. Top the salmon with the vegetables, form everything into a parcel and tie with a spatula so that it doesn't fall apart while baking.
5. Now preheat the oven to 170°C and bake the parcels for about 20 minutes. Then arrage the finished salmon and vegetable parcel together with the boiled potatoes and serve.