



Salmon with Lime Herb Butter on Oven-Roasted Vegetables with Capers

⌚ 60–70 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

4 pcs.	Salmon fillets á 180g
1 pc.	Carrot
1 pc.	Turnip, yellow
2 pcs.	Potatoes, cooked
1 pc.	Bell pepper, red
2 pcs.	Onion, red
2 tbsp.	Caper berries
3 tbsp.	Olive oil
1 tbsp.	♦ Rosemary, Chopped
1 pinch	♦ Sea Salt, Coarse

For the Lemon Herb Butter

125 g	Butter, room temperature
2 tsp.	Lime juice
1 tbsp.	♦ Dill Fronds, Chopped
1 tsp.	♦ Garlic Granules
0.5 tsp.	♦ Chili Bird's Eye
1 pinch	♦ Sea Salt, Coarse

- 1 Clean and peel the vegetables and cut into strips (approx. 5x5 mm). Peel the potato and cut into sticks.
- 2 Mix chopped vegetables in a baking dish with oil and capers. Season with Kotányi herbs and salt to taste.
- 3 Then braise in the oven at 170 °C for 30 minutes. Stir the vegetables a few times in between.
- 4 Season the salmon fillet with salt and briefly sear skin side down in a pan.
- 5 Place the fish on top of the vegetables in the oven and roast for another 10 minutes.
- 6 In a bowl, beat the warmed butter with a whisk or in a food processor. Add the Kotányi herbs and spices as well as the lime juice and continue beating. Finally, season with Kotányi sea salt.
- 7 Just before serving, place a spoonful of the herb butter over the fish fillets or vegetables.

