

Salmon Fillet with a Boursin® Crust

Serves 10

METHOD:

1. Preheat the oven to 180°C, Gas Mark 4.
2. Lay the salmon fillets in a shallow ovenproof dish.
3. Mix together the Boursin® and orange zest. Season with salt and white pepper.
4. Spread the Boursin® mix over the salmon fillets.
5. Stir the breadcrumbs and dill together in a bowl and sprinkle over the fish, pressing the breadcrumbs lightly into the Boursin®.
6. Drizzle a little olive oil over each fillet and pour the orange juice around the fillets.
7. Cook for 8-10 minutes, depending on the thickness of the fish.
8. Serve warm with a spoonful of the orange sauce.



INGREDIENTS:

10 x 175g portions of thick cut salmon fillets
100g Garlic & Herb Boursin®
Zest of 2 oranges
120g dried breadcrumbs
15ml fresh dill, chopped
150ml orange juice
Seasoning