



Loch Duart Salmon with Cucumber & Preserved Lemon

INGREDIENTS:

- 1 side salmon (about 1.5kg), skin on, pin-boned
- Olive oil, for brushing
- Labne (about 1½ cups), nasturtium flowers, and lemon wedges, to serve

Cucumber & Preserved Lemon Salad:

- 4 baby Lebanese cucumbers, thinly sliced
- 2 Lebanese cucumbers, thinly sliced
- ½ fennel bulb, thinly sliced, fronds reserved
- 2 cups (loosely packed) mixed herbs such as dill, chervil, and chive batons
- 80g (¼ cup) roasted almonds, coarsely chopped
- The rind of ½ preserved lemon, finely chopped
- 2 tbsp extra-virgin olive oil
- 2 tsp honey
- Juice of 1 lemon
- Large pinch of sumac

METHOD:

1. Preheat oven to 130°C. Place salmon, skin-side down on an oven tray lined with baking paper, brush with oil, and season to taste. Roast until almost cooked through (20-25 minutes). Cover and set aside, or cool and refrigerate.
2. For the salad: combine mixed cucumbers, fennel, reserved fronds, herbs, and almonds in a large bowl. Whisk the remaining ingredients in a separate bowl to combine and season to taste.
3. Gently slide skin from salmon and discard (optional), then place on a platter. Top with spoonfuls of labne, then salad. Spoon over the dressing, scatter with flowers, and serve with lemon wedges.

