

## **Slow Roasted Sustainable Salmon**

**Serves 2 people**

**By Chef Sarah Stegner**

### **Salmon Ingredients:**

2 portions of 5-6oz sustainable Salmon, skin and bone removed

4 tbsp Unsalted Butter, softened

Pinch Celtic Salt

Lemon Zest from 1 lemon

Orange Zest from 1 orange

Juice from ½ of an orange

Lime Zest from 1 lime

½ tsp Fresh Rosemary, finely chopped

Pinch Cayenne

Pinch Turmeric

Pinch Cardamom

Pinch Celtic salt

### **Method:**

Mix butter with all of the additional ingredients.

Preheat the oven to 200 degrees. Take your salmon out of refrigeration 20 minutes prior to your start time for cooking. Once the salmon is at room temperature, season the salmon on all sides with Celtic salt. Place the fish on a baking pan and spread the butter mixture over the fish. Put the fish in the oven and check after 8- 10 minutes for desired doneness.