



Tandoori Salmon

Ingredient	10 Portions	50 Portions	100 Portions
Salmon cut into cubes	0.5 box of fillets	2 boxes of fillets	4 boxes of fillets
Curry powder	To taste	To taste	To taste
Smoked paprika	To taste	To taste	To taste
Salt	To taste	To taste	To taste
Lemon	To taste	To taste	To taste
Garlic	2 cloves	10 cloves	20 cloves
Fresh coriander	20g	100g	200g
yoghurt	100ml	500ml	1ltr

Method

1. Add the curry powder, smoked paprika, salt, garlic, yoghurt and lemon juice to create a marinade
2. Marinade the salmon cubes for a minimum of 1 hour
3. Preheat the oven to 220c
4. Cook the salmon cubes for 6-7 mins
5. Finish with lemon juice and serve with chopped coriander

Allergens Milk, Fish, Mustard