



CHEF'S TABLE Shaun Rankin

Michelin Starred Chef &
Wester Ross Brand Ambassador
December 2022

Steamed Salmon with cous cous & sun blushed tomatoes

PREP 5 minutes • **COOK** 15 Minutes • **SERVES** 2

If you have left over cous cous it will make a great salad the day after, and the flavour develops overnight.

INGREDIENTS

2 salmon fillets skin removed

300 grams cous cous

2 tbsp. olive oil

40 grams sun blushed tomato

40 grams toasted pine nuts

40 grams pitted mixed olives

Lemon juice

Freshly chopped chives

Black pepper & salt to taste

METHOD

1. Place the cous cous grains in a bowl and pour over hot water, just until it covers the grains. Cover the bowl with cling film and leave it in a warm place for around 15 minutes.
2. Season the salmon fillets with black pepper and a squeeze of lemon juice.
3. Steam the fillets on full for 4-5 minutes until cooked and then keep warm.
4. To finish the cous cous remove the cling film, run a fork through to break up the grains, add 2 tbsp of olive oil together with sun blushed tomatoes, olives, chives and pine nuts, then finish with a squeeze of lemon and season with salt and pepper.
5. Spoon the cous cous onto the plate and carefully place the steamed salmon fillet on top.

Shaun says:

“Quick, healthy and easy food for anyone to make, whatever the level of skill or experience.”

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