



CHEF'S TABLE
Shaun Rankin
Michelin Starred Chef &
Wester Ross Brand
Ambassador
Christmas 2023

Roasted Wester Ross salmon with cranberries, blood orange and pomegranate

PREP 15 minutes • **COOK** 10 Minutes • **SERVES** 5-10

A fantastic alternative to meat at Christmas, for pescatarians, or simply to change things up a little

INGREDIENTS

Salmon fillet
(adjust quantity for the number
of diners)
Dried cranberries
3 Blood oranges
2 tbs Olive oil
Pomegranate
Watercress leaves

METHOD

1. Pre heat the oven to 180c
2. Place the salmon fillet on a baking tray lined with parchment paper.
3. Season the salmon with cracked black pepper and salt flakes.
4. Squeeze the juice of half a blood orange into a bowl add the olive oil and mix well.
5. Pour this over the salmon fillet.
6. Roast in the oven for around 10 minutes until firm to the touch.
7. Meanwhile, carefully skin the blood oranges with a knife and cut into discs.

To finish the dish, place the cooked salmon fillet onto a serving dish and garnish with the blood orange slices, sprinkle over the cranberries, pomegranate seeds and water cress.

Serve with roasted Brussel sprouts topped with toasted flaked almonds.

Shaun says:

“This is a really simple recipe with bags of flavour and it will also make fantastic “leftovers” sandwiches for boxing day.

Bon Appetite and a very merry Christmas to you all!”

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