

Salmon brochettes marinated with dill



Ingredients for 6 people

Fillet of salmon : 600 g

Pink peppercorns : 20 g

Limes : 2

Fine sea salt : a few pinches

Olive oil : 5 cl

Pepper : a few grinds of the mill

Rosemary : 6 sprigs

Piment d'espelette : a few pinches

Dill : ¼ bunch

Recipe

Remove the leaves from the sprigs of rosemary, keeping the stalks to use as skewers.

Cut the salmon up into 2 cm cubes . Zest the limes and then squeeze out the juice.

Chop the dill. Make up the marinade in a bowl : mix the olive oil, zest and juice of the limes, the salt and pink peppercorns.

Insert the rosemary stalks through the cubes of salmon and line them up in a dish. Pour over the marinade and leave to stand for one hour in the fridge.

To serve, sprinkle the brochettes with the marinade and pink peppercorns. □

Chef's suggestion

Save rosemary stalks to flavour oil : put them in olive oil and heat gently for 10-15 mins.

