

Prawn Laksa

Ingredients

1.5kg whole side of salmon (1 large fillet)
1 lemon, thinly sliced
1 lemon for juice garnish
4 kaffir lime leaves, torn
1 small lime for juice garnish
1 lemongrass stalk, quartered, bruised
2 - 4 tablespoons fish sauce
2 -4 tablespoons sweet chili sauce
½ teaspoon sesame oil
1 cup loosely packed fresh coriander leaves
Fresh coriander leaves, to serve

Method

Preheat oven to 180°C/160°C fan-forced.

Place foil sheets, slightly overlapping, on a large baking dish.

Place salmon on foil combine fish sauce, sweet chili sauce and sesame oil and brush on both sides

Top with lemon, lime leaves, lemongrass and coriander. Season with salt and pepper.

Bring 2 long sides of foil up to centre. Fold to seal. Roll up ends to enclose salmon. Bake for 30 minutes for medium or until cooked to your liking.

Cool to room temperature. Cover. Refrigerate.

Transfer to a platter. Squeeze lemon and lime over the fish and top with coriander just before serving.

