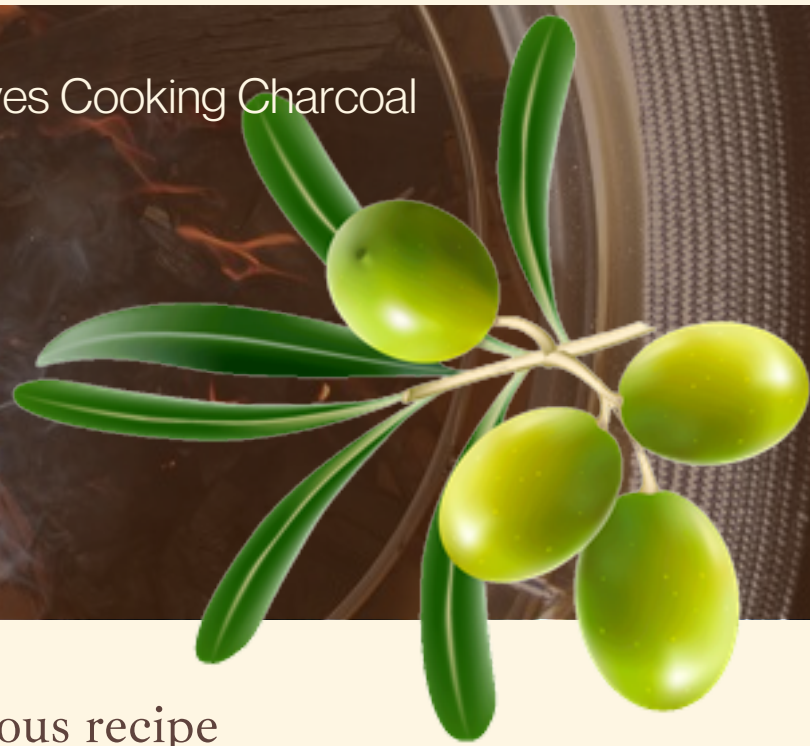


A recipe by a fan of Cedar Gully Olives Cooking Charcoal

Whole Salmon



Thanks to Louisa for this delicious recipe

- INGREDIENTS -

- 1 x whole salmon
- Cubes of cold salted butter
- Aluminium foil

EXTRAS

- Digital thermometer or temperature probe

- MAKE A PLATTER-

Smoked salmon, sliced

2 boiled eggs, sliced

2 boiled baby potatoes, sliced

Your favourite soft cheese

1 cucumber, sliced

1 lemon, sliced

1 red onion, sliced

1 avocado, sliced with lemon juice
squeezed over the top

6 cherry tomatoes, halved

Sprinkle with cracked pepper and finely
chopped dill

Serve with your favourite crackers or
fresh bread

- DIRECTIONS -

1. Heat off set smoker to 120°C with olive wood cooking charcoal.
2. Stuff salmon with a few cubes of cold salted butter
3. Place whole fish on rack and hold heat at 100-120°C for 1.5 to 2.5 hours, depending on the size of the fish.
4. Serve and enjoy

~ SOME SERVING SUGGESTIONS ~

- Place on savoury French toast dressed with olive oil and lemon juice, top with chopped parsley, dill, salt and pepper.
- Add to smashed avocado on toast/bagel and top with a poached egg.
- Serve on scrambled eggs on toast with warmed spinach. Sprinkle with chopped chives and a dollop of greek yoghurt.

- Optional: Add olive wood chips to charcoal for extra smoke -

Use our premium Olive Wood Cooking Charcoal for best results.

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