



grilled Scottish salmon and cherry tomato bruschetta

Serves 1

1 x 150g skinless fillet of Scottish salmon

Olive oil for brushing and drizzling

Squeeze of lemon juice

Freshly ground black pepper

1/2 a ciabatta roll

1 clove garlic

1 small bunch of cherry tomatoes
on the vine

Flat leaf parsley and salad leaves
for garnish

1. Place the salmon fillet and cherry tomatoes on aluminium foil brushed with oil over a grill pan. Brush salmon with oil and season with black pepper, grill for 4 minutes each side.
2. Halfway through cooking, place the ciabatta on the tray and toast each side.
3. Remove from the heat. Lightly rub the ciabatta with garlic. Serve on a plate topped with the salmon. Serve with cherry tomatoes and salad leaves. Garnish with parsley and drizzle with olive oil and lemon juice.

