

### Tony Singh x Cù Bòcan Creation #3

### Punjabi Salmon, warm rice & fine herbs

#### Salmon Ingredients

- 250g Chopped Tinned Tomatoes
- 4 x 6oz Salmon Fillets
- 200g Diced Leeks
- 4 x Garlic Cloves (Finely Chopped)
- 4 x Finely Chopped Chillies
- 50g Finely Chopped Ginger
- 1 tsp. Cumin
- 1 tsp. Ajwain seeds
- 1 tsp. Turmeric
- 1 tsp Garam Masala
- 1 tsp. Salt

#### Warm rice ingredients

- 140g Basmati Rice
- 10g Finely chopped coriander

#### Method

##### For the Salmon

- Set aside Ajwain then place all the other ingredients into a bowl and marinate the salmon in this. (overnight is good but 2 hours is fine)
- To cook the salmon, heat oil in a large Karahi or wok, you do not want to overcrowd the pan, cook until it smokes then remove from heat and cool for 1 minute.
- Add Ajwain to flavour oil, then cook the salmon in this oil with all the marinade until cooked.

##### For the Rice

- For rice, cook in plenty of water.
- When cooked drain and fold in chopped herb and set aside keep warm and remember to season.

## To serve

- Place on warm plates, each with a portion of rice in the middle with the tomatoes around the outside of the rice, the fish on top of that & spoon round the sauce in the pan.