

Honey and Citrus Roast Salmon

This is a pleasant alternative for those who do not eat turkey but love fish.

Serves 6

Preparation Time 10 minutes

plus marinating

Cooking time 20 minutes

1.25 kg (2 1/2lb) Side of Salmon

Thinly pared rind and juice of 1 orange

2 tblspns clear honey

thinly pared rind of 1 lemon

25g (1oz) butter

salt and pepper

To garnish

1 lemon, cut into wedges

a few watercress sprigs

Method

Lay the salmon on a lightly greased baking tray. Stir the orange juice into the honey and brush the mixture over the salmon. Cut the orange and lemon rind into thin strips and scatter them over the salmon. Leave to marinate in the fridge for 30 minutes.

Season the salmon with salt and pepper, then bake in a preheated oven, 200deg C (400deg F), Gas Mark 6 for 20 minutes, until cooked through.

Transfer the salmon on to a serving platter and garnish with lemon wedges and watercress springs. Serve with new potatoes, if liked.