



Modern Indian Cuisine

Roti's Salmon with Masala



Serves 4 to 6 people

Ingredients

- 2 lbs fresh wild Salmon fillet(s)
- ½ tsp coarse sea salt
- ¼ tsp crushed red pepper
- ½ tsp ground cumin (jeera)
- ½ tsp ground coriander (dhanian)
- 3 medium size fresh garlic cloves, finely grated
- 1 inch piece fresh ginger, peeled and finely grated
- 3 Tbsp light olive oil

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Cooking Method

- Preheat oven to 350 degrees.
- I. Coat the bottom of a 1 inch deep baking sheet with 1 tablespoon of olive oil.
Place the Salmon fillet(s) skin side down on this sheet.
 - II. In the bowl of a mortar and pestle, combine the sea salt, red pepper, cumin and coriander.
Grind these ingredients together until the coarse sea salt comes to fine texture.
Add the 2 remaining tablespoons of olive oil and blend to combine.
Add the finely grated garlic and ginger to the spices, blending together to form a fragrant masala.
 - III. Using a rubber spatula, scrape the masala from the bowl on to the top of the Salmon and rub equally over the surface. Let sit for 15 minutes allowing the flavors to absorb into the fish.
 - IV. Bake the Salmon in the preheated oven for 20 minutes.
Adjust cooking time accordingly for desired doneness.
 - V. To serve, carefully lift Salmon filet from baking sheet with a long, wide spatula and slide on to a large platter.
Garnish with slices of lemon.

Suggestions

Try grilling the prepared Salmon fillet over mesquite coals for extra flavor ~ you may use Salmon steaks as an alternative cut of fish. Be sure to rub the skin side with olive oil to prevent sticking.

Enjoy!

Roti is located at
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