

Tandoori Salmon Skewers

Salmon in a marinade of yogurt and warming Indian spices

INGREDIENTS

- 81195 Llaeth y Llan Yogurt - 4 tablespoons
91943 Tomato Paste - 2 tablespoons
Sesame Oil - 2 tablespoons
Ground Cumin - 4 teaspoons
Paprika - 4 teaspoons
Ground Coriander - 2 teaspoons
Ground Turmeric - 2 teaspoons
Chilli Powder - 1 teaspoon
Salt - 1 teaspoon
2 Garlic Cloves (*finely chopped*)
2 lbs (900g) uncooked Salmon fillets
(*cut into cubes*)
41083 Wooden Skewers
(*soak wooden skewers in water before use*)

METHOD

Mix together the yogurt, tomato paste, oil, cumin, paprika, coriander, turmeric, chilli powder, salt and garlic in a small bowl until well combined.

Or alternatively mix the 4tbsp of yoghurt with 5934 Tandoori Paste and marinate the salmon pieces and cover in the refrigerator, for at least 1 hour.

Thread the salmon pieces evenly onto each skewer.

Cook the skewers for 10 minutes, turning and brushing regularly with any remaining marinade, so that each side is char-grilled and the salmon is cooked through.

Can be cooked on a char-grill or outdoor on a BBQ sprinkle toasted sesame seeds over when serving.

Variations: Use other firm fish such as monk-fish, tuna or even mackerel fillets work well with tandoori marinades.

