



## Recipe: Coconut & Pistachio Crusted King Salmon

served w/celeriac remoulade, sweet potato chips & steamed greens

### Ingredients

4 x 200gm King Salmon fillets  
50gm pistachios (roasted and crushed)  
80gm coconut crunch  
1 Tablespoon lemon pepper

1 bunch Bok choy  
200gm green beans  
200gm broccoli  
1 Tablespoon Olive oil  
Salt & pepper

1 Kg Sweet potato (peeled and cut into chips, 1cm thick)  
Salt & pepper

### Remoulade:

200gm celeriac (cut into julienne or grated)  
150gm apple (cut into julienne or grated)  
½ Cup mayonnaise  
1 Clove garlic (finely chopped)  
1 Tablespoon parsley (finely chopped)  
4 Lemon wedges for garnish

### Method

1. Mix coconut crunch, crushed nuts and lemon pepper and place over fish to form a nice even layer (about 4mm thick)
2. Bake in pre-heated oven at 180 deg C for 15-20 mins on the bottom shelf. If the crust starts to colour, place foil over fish and continue baking.
3. Place Chips on tray and season well with salt and pepper and bake in oven at the same time as the fish on the top shelf
4. Clean and prepare green vegetables for stir frying
5. Combine all Remoulade ingredients and season if necessary
6. When a skewer goes through the fish with no resistance, it is ready. Turn oven down to low, 100 deg C and heat oil in a pan. Stir fry all the green vegetables together, adding a little bit of water and cover with a lid to steam the vegetables through.
7. Serve all green vegetables, chips then fish on top
8. Garnish with Remoulade and lemon wedge