

Grilled Salmon with Citrus Pangrattato



Ingredients

4 salmon fillets, skin on
1/2 cup light soy sauce
1/2 cup mirin
1 tbsp fresh ginger, grated
1 tsp honey
1 orange, zested and juiced (leave long strips of zest for garnish, finely chop the rest)
1 lime, zested and juiced (leave long strips of zest for garnish, finely chop the rest)
1 lemon, zested and juiced (leave long strips of zest for garnish, finely chop the rest)
1 1/2 cups panko breadcrumbs
Extra virgin olive oil
Salt
Freshly ground black pepper

Directions

Step 1 – Remove the salmon fillets from the fridge and allow to come to room temperature for around one hour.

Step 2 – In a small saucepan, combine the soy sauce, mirin, ginger, honey and juice from the orange, lime and lemon. Simmer over medium heat until the sauce starts to reduce slightly. Allow to cool.

Step 3 – Brush the sauce over the salmon flesh, taking care not to dampen the skin. Reserve the sauce.

Step 4 – In a separate bowl, add the breadcrumbs and combine with enough olive oil to start binding the breadcrumbs together. Add the finely chopped zest from the orange, lime and lemon and season with salt and pepper. Stir until well combined.



Step 5 – Lay the salmon fillets on a tray and place the compressed breadcrumb mixture across the top of the salmon flesh, ensuring the top is well coated in an even thickness.

Step 6 – Heat the BBQ to medium-high heat (200 - 220°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal around the outside of the grill, keeping the centre clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 7 – Place the salmon fillets directly on to a skillet or stainless steel grill pan, away from direct heat. Close the lid of the BBQ and roast the salmon pieces for around 12- 14 minutes or until the salmon is cooked to your liking and the breadcrumb mixture starts to brown.

Step 8 – Remove the salmon from the BBQ and allow to rest for 5 minutes before garnishing with the reserved long strips of zest and serving with the reserved sauce on the side.

