



## GRILLING WITH JONAS BORSSÉN

### Grilled salmon with roasted almonds and Spanish garlic sauce

4 portions

Use a standard open grill fired by charcoal or wood or, alternatively, a disposable grill, a vertical grill or a gas grill.

4 butterfly cutlets of salmon (175 g each)

1 tsp ground cumin

Salt and freshly ground black pepper

Spanish garlic sauce:

2 1/2 dl bread cubes (from day-old white bread)

3 cloves of garlic

2 tbsp sherry or red wine vinegar

1 dl virgin olive oil

1/2 tsp Pimentón de la Vera or 1 tbsp Chipotle Sauce & Marinade

Salt

1 jar of Cannelini beans, thoroughly rinsed

4 spring onions, thinly sliced

1 pack of cocktail tomatoes, quartered

Salt

2 tbsp virgin olive oil

1 1/2 dl chopped and roasted sweet almonds

1. Start by preparing the Spanish garlic sauce. Mix the ingredients until runny in a blender with a sharp cutter – or use a wand mixer. Place in the refrigerator until you are ready to serve. Roast and chop the sweet almonds and set aside.

2. Season the salmon cutlets with cumin, salt and black pepper, and place them to one side.

3. Let the charcoal burn down until it forms an ash-grey bed of embers. Check the heat, which should be very hot.

4. Mix the beans, onion, tomatoes and olive oil in a little pan and heat on the grill or cooker. Add salt to taste. At the same time, grill the salmon cutlets for 2-3 minutes on each side directly over the hot embers.

To serve: Place the cutlets on a bed of the hot bean salad.

Curl on the garlic sauce and sprinkle the chopped sweet almonds on top.