

Salmon crusted with Herbs

4 salmon steaks, 175 g (6 oz) each
Salt and freshly ground black pepper
100 g (4 oz) butter
Mixture of herbs, 1 heaped tsp of each dried parsley, dill, basil, tarragon and fennel seed
1 thick slice of white bread

Season and brush salmon fillets with melted butter. Take all the herbs and the slice of bread and whiz them in a food processor to obtain rough crumbs. Spread evenly over the salmon. Drizzle the rest of the butter over the top, place in the Remoska and cook for approx 25 minutes. The salmon should be moist and flaky and the crust golden brown.

Serve with creamed potatoes, spinach and a side tomato salad.