



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Chilli Salmon and Savoury Rice by David Pengelly

Ingredients

4 Salmon fillets
4 Tbsp. Sweet chilli sauce
25g (1 oz.) Butter
1 Tbsp. Olive oil
1 Onion, chopped
1 Clove garlic, chopped
1 Red chilli, chopped
2.5cm (1") Ginger, grated
225g (8 oz.) Basmati rice
425ml (3/4 pt.) Hot stock
2 Tbsp. chopped parsley

Method

- Place the salmon fillets onto a buttered baking tray and cook in the AGA roasting oven / Everhot top oven @ 230°C-240°C for about 8 minutes until cooked through. Drizzle over some sweet chilli sauce and place back in the oven for a few minutes then remove to a plate.
- Place the oil and butter into a casserole and sauté the onion, garlic, chilli and ginger. Add the rice, stir well and season, add the stock and bring to the boil, cover and transfer to the AGA simmering / Everhot lower oven (110°C – 120°C) for 20 minutes.
- Add the flaked salmon and reheat adding the, parsley, check the seasoning and serve.