



Salmon fillet in a “almost dry” marinade



Categoria
Peixe



Tempo de preparação
Demorado



Dificuldade
Fácil



Custo
Intermediate



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes



25ml Gallo White Wine

- 400g salmon fillets
- 10ml whisky
- Salt to taste
- Ground pepper to taste
- Brown sugar to taste
- Thyme to taste
- Lemon juice to taste

Modo de preparação

1

Place the salmon fillets, without the skin and the bones, on a plate.

2

Drizzle with the whiskey and the sparkling vinegar.

3

Add the remaining ingredients and set it in the fridge to marinate, for approximately two hours.

4

Cut into thin slices and serve with a green leaves salad, drizzled with olive oil and vinegar.

Produtos utilizados



White Wine
Daily Vinegar



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