

Thai style Salmon EnPapiote (fish in a bag!)

Serves 4 people

Ingredients

4 x 200g salmon portions
2 small pan choi (cut in half length ways)
2 small red onions - sliced thinly
100g coriander - roughly chopped
300g carrot - fine grated
4 spins onions - sliced on the angle
1 medium red chilli - sliced (seeds optional)
1 small thumb root ginger - peeled and grated
200mls Winbirri Baccus White wine (or water if your prefer)
1 lemon - 1/2 for juice and 1/2 thinly sliced
24 salad potatoes - parboiled

Method

Lay 2 sheets of tin foil on top of each other per fish bag needed inside a tray that is approx 30cm x 20cm. On top of that lay a piece of grease proof paper in the middle. Mix all your ingredients together (except the salmon and potatoes) in a bowl and lightly season and add lemon juice, divided into equal portions and place in the centre of each 'bag'. arrange your potatoes around the edge pf the veg and pour the wine from the bottom of the bowl over each portion of veg. Place the salmon fillets on top of the veg and lay 2 thin slices of lemon on top of the skin. Then fold the grease proof paper up the side of the fish, then fold the two short edges of foil up and meet them in the middle with the long edges and gently roll / fold it to see the top.

Bake your fish parcels for around 15-20 minutes in a pre heated fan assisted oven at 180-200oc

To serve, place the whole bag on a plate and let your guests open it at the table to get all the smells around the table. Serve with a leaf salad and a large glass of Norfolk Wine enjoy