

The Murder Mystery dinner held in Horatio's Room at Devizes Museum presented the cooks with a bit of a challenge as there are no cooking facilities! We plumped for this snazzy way with Salmon from Sabrina Ghayour's fabulous book, *Sirocco*. Although she serves it hot, it works brilliantly served at room temperature. Also, she cooks a whole piece of salmon while we opted to cook individual fillets to make serving a bit easier.



## **LEMON, TURMERIC & BLACK PEPPER SALMON**

Serves 6-8

### **Ingredients:**

1kg salmon side

Finely grated zest of 3 unwaxed lemons

1 tablespoon coarse black pepper

4 tablespoons garlic oil\*

2 tablespoons ground turmeric

1 heaped teaspoon sea salt flakes, crushed

*\*we preferred to use light olive oil and added a little crushed garlic to the paste [see 3 below]*

### **Method:**

1. Preheat the oven to 240°C/Gas 9. Line the largest baking tray you have with baking paper.
2. Place the salmon side, skin-side down, on to the prepared baking tray
3. In a small bowl, make a paste using the lemon zest, coarse black pepper, oil, 1 crushed clove garlic and turmeric mixing well until smooth and well combined.
4. Rub the mixture evenly all over the exposed salmon flesh [you can now leave the salmon in the 'fridge to marinate for 1 hour or even overnight as long as you don't add salt to it].
5. Just before putting the salmon into the oven, sprinkle the sea salt evenly over the fish
6. Roast for 22 minutes – the flesh should still feel firm to the touch.