

Maple and Sichuan pepper glazed salmon on a cedar plank, fennel, yellow beets and sour cream |

Recipe for 4 servings



Description

Beautiful piece of salmon cooked on a cedar plank glazed with maple syrup and Sichuan pepper. Served with grilled vegetables and a fresh herb sour cream.

Note

If you cannot find yellow beets, they can be replaced by yellow carrots.

Ingredients

Salmon

- 4 Steak Salmon filet
- 30 Ml Maple syrup
- 12 Grape(s) Sichuan pepper
- Salt and pepper

Vegetables

- 300 Gr Yellow beet
- 1 Unit(s) Fennel
- 4 Unit(s) Green onion
- 200 Gr Orzo
- Salt and pepper

Sour cream

- 125 Ml Sour cream
- 1 Unit(s) Lemon juice
- 10 Sprig(s) Chives
- 10 Leaf(ves) Oregano
- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **BBQ** at **450 F°**

Preparation

Soak the cedar planks in warm water.

Grind the Sichuan pepper and combine with the maple syrup. Finely slice the chives and oregano. Juice the lemon. Cut the fennel, green onions and yellow beets into medium sized matchsticks.

Cook the orzo for 10 minutes in salted water.

Vegetables

Combine the vegetables with salt, pepper and olive oil. Transfer to a sheet of aluminum foil. Cook for 15 minutes on the barbecue. Once cooked, toss with the orzo, sour cream, herbs and lemon juice.

Salmon

Place the salmon on the cedar planks and brush or drizzle with the Sichuan maple glaze. Cook on the barbecue while continuing to brush with the glaze every 3-4 minutes. The salmon is cooked once you start to see the albumin come out (white). The internal temperature should not exceed 52°C.

Plating

On a plate, place the vegetable and orzo garnish nicely slightly off center and then top with the salmon. Drizzle with a last splash of glaze.

Bon appétit!