



Yotam Ottolenghi's Organic salmon and asparagus bruschetta



Deliciously rich, this can be made even richer by using mascarpone instead of the cream cheese. Serve as a light, summery main course or cut smaller pieces of bread for party finger food.

What you need

serves 4

- olive oil for drizzling and brushing the bread
- 350g organic salmon fillet
- 4 bay leaves
- 4 juniper berries
- 120ml Muscat or another sweet wine
- 1/2 lemon
- 4 thick slices of Crusty white Italian loaf or another rustic loaf
- 2 garlic cloves, peeled
- 150g asparagus spears
- 120g cream cheese
- coarse sea salt and black pepper
- a few sprigs of chervil and lemon wedges, to garnish

Directions

- Preheat the oven to 200°C/Gas Mark 6. Drizzle an ovenproof dish with some olive oil and place the salmon fillet in it, skin-side down. Add the bay leaves, juniper and wine, then sprinkle the fillet with a little salt. Squeeze over the lemon half and throw it in with the fish. Cover the dish with foil and bake for 15–20 minutes. The fish should be just cooked, and still lightly pink inside. Remove from the oven, take off the foil and allow to cool.
- To prepare the bread, lay out the slices on a baking tray, brush with olive oil and sprinkle with salt. Bake for 10–12 minutes, until golden brown. While they are still hot, rub the slices with the peeled garlic cloves, then leave on a wire rack to cool down.
- Trim off the woody ends of the asparagus. Add the asparagus to a large saucepan of boiling salted water and simmer for 2 minutes. Drain in a colander and refresh under cold water until completely cool. Drain again and leave to dry in a colander.
- When the salmon has cooled sufficiently, flake it with your hands into big chunks, reserving the cooking liquor in a separate bowl.
- Spread the toasts liberally with the cream cheese. Arrange the salmon and asparagus on top creatively. Spoon over some of the reserved cooking juices and finish with a good grind of black pepper and some salt. Garnish with a few sprigs of chervil and a wedge of lemon.

(taken from Ottolenghi: The Cookbook (Ebury Press £25))

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