

# Roasted Salmon on Spiced Red Cabbage

150-200g	Salmon escalopes, skinned and scaled x 6
1	Onion
1	Cooking apple, large
1	Red cabbage
40g	Sultanas
2 tspns	Wine or apple vinegar
½ tspn	Ground allspice
15g	Butter
	Salt & pepper

## Dressing

50g	Walnuts, chopped
150ml	Walnut oil
50ml	White wine vinegar
1 tblspn	Dill, chopped
	Salt & pepper



Quarter the cabbage, cut out the central core and shred, Quarter peel and chop the apple. Put everything together in a large heavy based saucepan with about 30ml water.

Bring to the boil, then cover and simmer very gently for about 30 mins, stirring once or twice. The cabbage should be tender but not soft and the liquid absorbed so the mixture looks glossy. Serve hot.

Heat a griddle or frying pan with a little oil and place salmon skin side down until crispy. Carefully turn over and cook on other side.

Place cabbage in the centre of the plate, put the salmon on top skin side up.

Warm together the walnut dressing ingredients and add the dill just before serving.