

Salmon Roast Diablo

Ingredients:

- 3 oz. cut salmon, filet
- 3 tbsp. peppercorns, pink, crushed
- ½ teas. sea salt
- ⅛ cup. grape seed oil
- 1 ea. tomatoes, plum, diced
- 2 tbsp. onion, diced
- 3 sprigs basil, fresh
- 2 sprigs oregano
- ½ teas. red pepper, crushed
- 1 tbsp. garlic, sliced
- 2 tbsp. whole butter
- ¼ cup. red vermouth

Preparation:

Heat the oil in a frying pan. Coat the salmon with the pink peppercorns and salt. Pan fry on a low heat.

Add the tomatoes and onions to the salmon and cook lightly. Add the garlic pepper, oregano, and basil. Stir in. Add the whole butter and melt slightly. Add the vermouth and allow the tomatoes to cook down with the vermouth. Adjust seasoning.



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