Elvea, festa all'italiana

Salmon fillet in a tomato-coconut curry and chilli oil

Ingredients for 4 Persons

4	salmon fillets
1	rode paprika's
1	yellow bell peppers
1	red onion
1 clove	garlic
handful	spinach
200 g	kerstomaten
1 can	ELVEA cubes of peeled tomatoes
1 tablespoon	Elvea Doppio Concentrato
400 ml	coconut milk
1 teaspoon	turmeric
1 teaspoon	curry powder
1 pinch	ginger powder
	chiliolie
	fresh basil

Preparation

Dice the pepper and onion. Then cut the cherry tomatoes into 2.
Chop the garlic finely and set all this aside.

Heat a little olive oil in a pan and fry the salmon fillets on the skin until crisp. Season with pepper and salt.
Turn them up and fry for about 3 min, also on this side.
Then wrap them briefly in aluminium foil or cover them to keep them warm.

Heat some more olive oil and stew the paprika onion and garlic. When the onion is soft, add the herbs and cherry tomatoes.
Stir in the tomato puree, then the diced tomatoes. Deglaze with the coconut milk.
Season with salt and pepper to taste.

Add the spinach and stir until it has shrunk. Put the salmon fillets back in the pan so that they can absorb the flavour of the sauce and warm up a little more.

Finish with chilli oil and fresh basil.

Enjoy!

Recept info: Chloé kookt