



## LEMON MYRTLE WITH CUCUMBER COMPOTE

Pairs well with McWilliams Hanwood Estate® South Eastern Australia Chardonnay

### **For the rub**

- 1 teaspoon lemon myrtle powder
- 1/2 teaspoon ground pepper berry
- 1/2 teaspoon coriander, ground
- 1/2 teaspoon paprika, ground
- 1x 6oz pieces of Salmon steaks, skin removed
- Olive oil, preferably a spray one

### **For the cucumber compote**

- 2 cups of cucumber flesh, peeled, de-seeded and sliced thinly into 1/2 moons
- 1 tablespoon vinegar
- 1/2 tablespoon sugar
- 1 teaspoon salt
- 2 tablespoons dill, finely chopped

Make the rub by mixing all the dry ingredients together. Sprinkle liberally over both sides and refrigerate until ready to use.

Mix all the cucumber compote ingredients together and let sit for at least 1 hour before serving.

Spray the fish with the oil and cook by pan frying, grilling or broiling.

To serve, spoon desired amounts of the compote into the centre of each plate and sit the salmon on top. Serve with a green dressed salad or boiled new potatoes.

Recipe courtesy of Peter Howard