

ORANGE MARINATED SALMON WITH CHICORY HEARTS PINE NUT AND RAISINS



INGREDIENTS FOR 4 PORTIONS

- 200g fresh salmon
- 120g Chicory Hearts in Sunflower Oil
- q.s. Acetoplus Citrus Fruits
- q.s. Himalayan Salt Pure
- q.s. Pink Pepper, Dried, Whole
- q.s. Gomasio
- q.s. pine nut and raisins

METHOD

- Cut the salmon in slices and let it marinate with pink salt, pink pepper and citrus oil for 10 minutes.
- Create a sauce with citrus oil gomasium until thick enough.
- Lay the sliced salmon and garnish with toasted pine nuts, raisins, chicory and crispy gomasium.
- Add the sauce on top previously prepared.

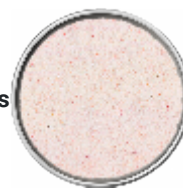
PRODUCTS IN THIS RECIPE



**Chicory Hearts in
Sunflower Oil**



Acetoplus Citrus Fruits



Himalayan Salt Pure



**Pink Pepper, Dried,
Whole**



Gomasio