



Whole Side of Fresh Salmon on the Skin

Prep 10 m | Cook 20 – 25 m | Ready in 35 m

Ingredients

- 1 side of fresh salmon
- 250 gram whole grain mustard (Maille of Meaux)
- 1 bunch fresh dill chopped fine
- Zest of orange
- Juice of one orange
- Thick aluminium BBQ foil

Directions

1. Make a rectangular tray out of the aluminium foil in which the salmon will fit.
2. Put some olive oil on the foil and put the salmon on top of it.
3. Preheat an outdoor grill for high heat. Place the salmon in the alu tray and spread the mustard on the salmon. Sprinkle the dill on top of it and then the orange zest as well as the juice. Place the tray now on the grill. Adjust grill temperature for medium heat.
4. Close the lid of the grill and let it cook for approx. 20 – 25 minutes or until opaque and easily flaked with a fork.
5. Take the tray now out of the grill and serve (just scoop the fish from the skin and share).

