

20

STOCKHOLM

YOUR PERSONAL GUIDE TO THE SWEDISH WAY OF LIFE

OVEN BAKED SALMON

4 portions

500 g of fresh salmon

2 dl coarse salt

half a lemon

Lemon pepper (citronpeppar)

Dill

Put the oven on 225°. Cover an ovenproof pan with a layer of coarse salt. Place the salmon, skin side down on the salt. Pour some lemon juice over the fish and season with the lemon pepper. Bake in the oven for 15-20 minutes. When ready (55°-58°) remove the skin from the fish and place the salmon on to a warm serving plate and decorate with dill and lemon.

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