

SALMON VEGETABLE CRUMBLE

100g flour
100g butter
75g bread crumbs
50g grated parmesan (I use asiago)
500g salmon filet
250g shrimp (cooked, shells & tails removed)
2 onions
2 leeks
2 zucchini
100 ml sour cream
2 tsp fresh dill
1 T lemon or lime juice
Salt & pepper
Olive oil



Dice the onion and cut the leeks into fine rounds – add both to oil in frying pan and sauté until tender.

Chop zucchini and boil, in water, for a few minutes – until soft(ish).

Add the cooked zucchini to the onion/leek mixture.

Cut the salmon into cubes.

In a bowl, mix the salmon cubes, whole shrimps, sour cream, lemon/lime juice, dill, salt and pepper.

Preheat the oven to 180C (350F)

In another bowl, mix the flour, bread crumbs, grated parmesan and butter – until it is a sandy/pasty.

In a casserole dish, place the onion/leek/zucchini mixture evenly covering the bottom.

Cover that layer with the salmon/shrimp mixture.

Add the crumble evenly over everything.

Bake for approximately 30 minutes.