



Vegetable casserole with salmon and the Moroccan preserved lemons



Main dish



40 min.



4

INGREDIENTS:

- 4 salmon fillet
- 20 cherry tomatoes
- 250 gr or 8.8 oz mushrooms
- 200 gr or 7 oz peas
- **4 Belberry Moroccan preserved lemons**
- 6 scales of fresh ginger or 1 spoon of grated ginger
- Roasted sesam seeds

For the sauce:

- 2 spoons of sesam oil
- 3 spoons of soya sauce
- 3 spoons of teriyaki sauce
- Black pepper
- Himalaya salt

PREPARATION & PRESENTATION:

- Preheat the oven at 200°C
- Put the salmon fillets in a casserole together with the mushrooms, peas and cherry tomatoes
- Squeeze the lemons over the casserole and add the lemons.
- Divide the ginger over the casserole
- Put all the ingredients for the sauce together in a small bowl and stir
- Pour the sauce over the dish, add the sesam seeds and mix everything with your hands.
- Put the casserole in the oven for 20 minutes at 200 ° C

