



BUSI·JACOBSOHN

WINE ESTATE

**HARISSA SALMON
WITH
ENGLISH ASPARAGUS**

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INGREDIENTS:

Harissa Paste:

- Dry red chillis (5-7)
- Roasted red peppers 170g (I use jarred)
- Tomato paste (2 tablespoons or so)
- Garlic cloves. I usually use 4 cloves (roasted or fresh)
- Spices:
 - 1 teaspoon ground coriander
 - 2 teaspoon ground cumin
 - 1 teaspoon smoked paprika
 - 1 teaspoon caraway seeds toasted and ground
 - Kosher salt
- Citrus. Juice of 1 large lemon.
- 2 tablespoon quality extra virgin olive oil.

Ingredients:

- 2 Salmon fillets
- 2 handfuls English Asparagus

INSTRUCTIONS:

1. Soak after preparing the dried chillis by removing the stems and seeds. (30 minutes in boiling water)
2. Combine chillis with the remaining ingredients once soaked.
3. use a mortar and pestle or for faster results use a food processor.
4. Add the juice of a whole lemon to add brightness, and finally add the olive oil.
5. Store in a clean jar.
6. Salt your salmon pieces and rub with your homemade harissa paste.
7. Grill or bake as per preference.
8. Serve with some steamed asparagus tossed in a little butter.

Enjoy with a bottle of Busi Jacobsohn Rosé English Sparkling Wine.

Note:

Use less chillis if you want more Mediterranean flavours and less heat.