



Zamin Doz Macchi

Difficulty
Intermediate

Serves
6



Ingredients

- 2 tbsp Patak's Tikka Paste
- 1 (1.5kg/3lb2oz) whole salmon, head removed, cleaned and descaled
- 3 tbsp vegetable oil
- 1 tsp mustard seeds
- 8 curry leaves
- 2cm (¾ inch) piece of root ginger, chopped
- 1 clove garlic, chopped
- 1 tbsp desiccated coconut
- 1 red chilli, deseeded and sliced
- 225g (8oz) celeriac, peeled and coarsely grated
- 1 medium leek, trimmed and sliced into matchsticks
- 1 small carrot, sliced into matchsticks
- 50g (2oz) green beans, shredded
- Juice of half a lemon
- 15g (½ oz) butter
- 1 tsp honey
- 2 tbsp thick Greek yoghurt
- 1 tbsp chives, chopped
- 1 tbsp fresh dill, chopped
- 3 limes, halved
- Salt and ground black pepper, to taste



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Instructions

1. In a pan heat 2 tbsp of vegetable oil, add the mustard seeds and curry leaves. Once they start popping add the ginger, garlic, desiccated coconut and red chilli, sauté for one minute before adding one tbsp of Patak's Tikka Paste.
2. After two minutes add the celeriac, leek, carrot and green beans and cook for two minutes. Remove from the heat, squeeze in the lemon juice and add the butter and honey. Check the seasoning and adjust the salt and pepper to taste. Leave to cool.
3. Make deep slits in the salmon skin on both sides. In a bowl mix one tbsp of vegetable oil with the yoghurt, the remaining Patak's Tikka Paste, chives and dill. Rub the outside of the fish with the marinade, ensuring it is rubbed into the slits.
4. Preheat the oven to 180°C/350°F/Gas Mark 4. Line a large baking tray with a sheet of foil, place the salmon in the centre and scatter the halved limes around. Spoon the cool stuffing into the cavity of the fish, wrap the foil over pinching the edges together to make a parcel.
5. Bake for 40 minutes, then open the foil and bake for a further ten minutes until the skin is golden. Serve on a platter garnished with limes and fresh coriander.

Anjali's Tip: If you prefer you can use individual portions of fish. I usually estimate 200g (7oz) per person.

