



BRISTOL BAY
SOCKEYE SALMON

COCONUT-CRUSTED SOCKEYE WITH MATCHA CREAM

Coconut salmon is hard to beat. Mayonnaise and lime juice help the coconut flakes adhere to the salmon so you get a perfectly crusted fillet. This basic baked salmon recipe will win you over with a creamy coconut matcha sauce.

SERVINGS: 4
COOK TIME: 20 MINS.

Ingredients:

For the salmon

1/4 cup mayonnaise
4 teaspoons lime juice
1 cup shredded, unsweetened coconut
1 large sockeye salmon fillet (about 1 1/2 pounds), cut into 4 pieces
Salt and pepper, to taste

For the sauce

1 can coconut milk (full fat)
1 1/2 teaspoons matcha powder
1/8 teaspoon salt, or more, to taste
1 tablespoon lime juice
Chopped parsley, for garnish
Peas shoots, for garnish

Directions:

- 1** Adjust an oven rack to the upper position of the oven. Preheat the oven to 425F. Line a rimmed baking sheet with aluminum foil and brush or spray with vegetable or avocado oil.
- 2** In a small bowl, stir the mayonnaise and lime juice together. Spread the coconut on a plate.

Sprinkle the salmon with salt and pepper. Spread the mayonnaise evenly over the skinless side of salmon pieces. Press the skinless side of the salmon pieces into the coconut. Set them on the baking sheet, coconut side up, and form the pieces into the original shape of the whole fillet.
- 3** Bake for 4-5 minutes, or until a thermometer inserted into the thickest part of the fish registers to 125F.
- 4** Remove from the oven and turn on the broiler. Broil for about 1 minute to finish browning the coconut. Watch carefully, since the coconut browns quickly. Remove and let rest covered loosely with foil while you finish the sauce.

Scoop the coconut solids (the white cream on top of the can) into a measuring cup and add enough of the remaining clear liquid in the can to measure 1 cup. In a medium skillet, over medium heat, bring the coconut cream to a simmer. Simmer gently for 3 minutes. Sift in the matcha powder and whisk vigorously to combine. Whisk in the salt and lime juice.
- 5** To serve, pour a pool of sauce on a serving platter, individual plates or shallow bowls. Set the salmon on top and sprinkle with parsley. Garnish with peas shoots, if you like.

Find more delicious wild sockeye salmon recipes at
www.bristolbaysockeye.org.