

Dukkah Salmon with Sweet Pomegranate Balsamic

Ingredients:

- 1 Salmon fillet (I prefer the skin attached)**
- 25ml Sweet Pomegranate Balsamic**
- 1 tablespoon lemon juice**
- Salt and pepper to taste**
- 4 tablespoons Mimi's Egyptian Dukkah**
- 1 tablespoon oil**

Directions:

1. Marinate the Salmon in the **Sweet Pomegranate Balsamic**, lemon, salt and pepper for 20-60 minutes.
2. Drip dry the Salmon.
3. Press the fish into a plate dusted with **Mimi's Egyptian Dukkah** so you get a nice crust.
4. Heat the oil in a pan.
5. Add the Samon and fry until cooked and golden brown on both sides, about 2-4 minutes per side.

