

SALMON WITH CAPER SAUCE

INGREDIENTS:

2 portions of salmon
110g butter
½ teaspoon of chopped parsley
1 shallot
Salt & pepper to taste
Grated nutmeg to taste

DIRECTIONS:

Lay the salmon in a baking-dish and place pieces of butter over them.

Add the other ingredients, rubbing a little of the seasoning into the fish.

Baste frequently till cooked.

When done, remove from the baking tray and drain for a minute or two.

Lay it in a dish, pour caper sauce over it, and serve.