

Learning Intentions - to appreciate foods from Scotland.

- to make all-in-one sauce.

Salmon Savoury

Ingredients

75g fresh salmon	25g edam cheese
50g sweetcorn	15ml breadcrumbs
5ml lemon juice	15ml cheese (grated)
25g margarine	
25g plain flour	
250ml milk	
seasoning	

Equipment

red board	chef knife
small bowl	wooden spoon
metal spoon	cup
small pan	foil dish
pot stand	
small measuring jug	

Method

1. Set oven to 180°C / Gas Mark 4.
2. Collect salmon on your red board and cut into thin slices then lay out in the bottom of your foil dish. Season with black pepper. Bake in the oven 6-8 minutes. Wash equipment and wipe unit.
3. Collect sweetcorn and lemon juice. Collect margarine, flour and milk into small pan.
4. Spread sweetcorn and lemon juice over cooked salmon.
5. Stir sauce over a medium heat until it boils for 2 minutes. Remove pan from heat and stir in cheese. Season and pour over salmon.
6. Collect 15ml cheese and 15ml breadcrumbs in a cup. Mix and sprinkle over sauce.

AT HOME:

REHEAT in oven 180°C until piping hot and cheese has melted. (approx. 15minutes)