

## Roasted Salmon Head Recipe

### Ingredients:

1/2 salmon head

1/2 lemon

### Seasonings:

1 tablespoon cooking wine

1/2 tablespoon salt

a pinch of pepper

### Method:

Rinse salmon head well, coat with all the seasonings and place on aluminum foil in a preheated oven. Roast at 200 degrees Celsius for 20 minutes. Remove when the salmon head is done and brown, transfer to a serving plate and squeeze on a little lemon juice before serving.

Note: Most salmon is frozen. Cook right away; do not return to freezer, to maintain its freshness. Roasted fish head is drier if it is roasted on a rack as it does not release too much liquid.

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