

A-LIST APPETITE

A 'DOWN UNDER' DISH
TO WIN WENTWORTH
MILLER'S HEART!

Crispy skinned Tasmanian salmon

Ingredients:

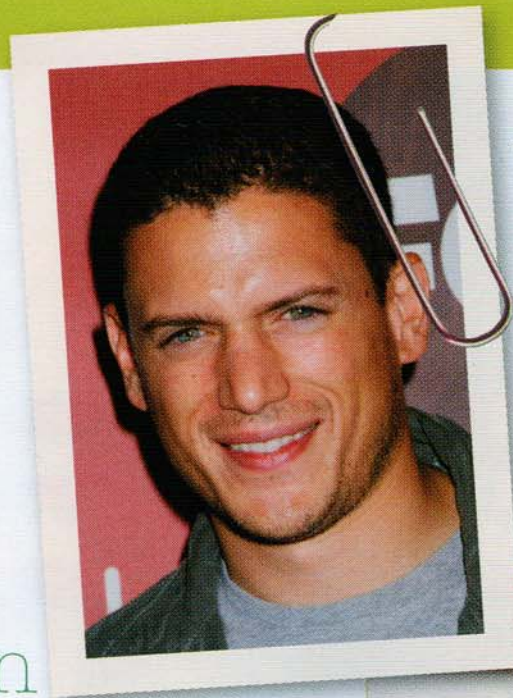
- 220g salmon fillet
- 100g spinach
- 1 clove garlic, chopped
- 5g butter
- 200g potatoes
- 1 tbsp unsalted butter
- 1 tbsp cream
- Salt and pepper to taste

salsa:

- 2 tbsp olive oil
- 4 cherry tomatoes, quartered
- 2 caper berries, halved
- 4 kalamata olives, halved
- 1 tsp parsley, chopped
- 1/2 tsp lemon juice
- Salt and pepper to taste

Method:

1 Mix all salsa ingredients together and season to taste. **2** Boil potatoes, and then boil cream and butter separately and add to potatoes. Mash into a fine puree. Add seasoning to taste. **3** Heat butter and garlic in a hot pan. Add spinach and seasoning, then sauté. Drain water before serving. **4** Season salmon and sear skin-side down until light golden brown. Flip skin-side up and bake in an oven for eight minutes at 200°C until skin is crisp and golden brown. **5** To serve, stack potato puree, spinach and salmon and place salsa around plate and on top of salmon.



Wentworth Miller, who admits he's fascinated with Australia, developed a taste for our ocean's finest on a recent trip to Melbourne. The *Prison Break* star tucked into this delicious salmon dish at the new Fish Seafood Grill & Restaurant (Waterfront City, Docklands). The best thing about this dish? It's tasty and easy to make, meaning less time in the kitchen and more quality time with Wentworth – even if it is just in front of the telly!

OK!

SERVES
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