

Plating Guide - Salmon en Papillote with Berbere Butter

served with atakilt wat and roasted cherry tomatoes

Heat at 275F / 135C for 20 minutes

- Parchment Wrapped Salmon with Berbere Compound Butter
- Atakilt Wat (Curried Vegetables)
- Seasoned Cherry Tomatoes, halves



Garnish Kit (keep cold):

- Cilantro Sprig
- Lemon Cheek



Plating Steps

1. Heat aluminum tin in preheated 275F oven for 20 minutes, with the lid on until food has reached an appropriate temperature.
2. When heated, spoon vegetables and tomatoes onto the center of the plate.
3. Carefully open papillote (parchment paper) to slightly reveal salmon and prop salmon on vegetables.
4. Slice the lemon into a fan or place whole cheek slightly off center of plate.
5. Garnish fish with a chiffonade or sprigs of cilantro before serving.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.