

HAZELNUT-CRUSTED SALMON BITES

INGREDIENTS

1 lb. salmon, cut into 1-inch cubes
1/2 cup ground hazelnuts
2 tablespoons Dijon mustard
1 tablespoon honey
Fresh dill for garnish

METHOD

1. Preheat oven to 400°F.
2. Salmon Preparation: Start with fresh, high-quality salmon. Remove skin and any visible bones. Pat salmon dry with paper towels for better adherence of hazelnut coating. Cut salmon into uniform 1-inch cubes, using a sharp knife for clean cuts, aim for consistent size for even cooking.
3. Hazelnut Coating Preparation: Toast hazelnuts in dry skillet on medium heat, stir constantly for 3-4 minutes until fragrant. Allow nuts to cool completely.
4. Grind in a food processor or chop finely. Aim for a mix of fine and slightly chunky pieces. Season ground hazelnuts with ½ teaspoon kosher salt, ¼ teaspoon black pepper. Optional: pinch of smoked paprika.
5. Mix the honey and mustard in one bowl. Line baking sheet with parchment paper and prepare a coating station: a bowl of honey-mustard, and a plate with ground hazelnuts.
6. Brush salmon cubes with mustard-honey mixture, use pastry brush for even coating. Roll each cube in hazelnut mixture, gently press to ensure coating adheres.
7. Place on a prepared baking sheet, bake 8-10 minutes, check at 8 minutes - salmon should be just opaque and flake easily. Garnish with fresh dill (chop dill just before serving).