

Korean Seoul Infused

SALMON FILLETS



INGREDIENTS

AVO Lafiness Korean Marinade

2 x Salmon Fillets

Spring Onions (*garnish*)

Sesame Seeds (*garnish*)



METHOD

1. Brush the **AVO Lafiness Korean Marinade** onto the **Salmon Fillets** at approximately **8%** of their weight.
2. Garnish with finely sliced **Spring Onions** and **Sesame Seeds**.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Inspired by Korean BBQ, our AVO Lafiness Korean Butchers' Marinade has all the flavours you'd expect from this on trend profile. With an umami base of soy sauce, sesame oil and a kick of chilli and ginger this rapeseed oil-based marinade certainly makes an impact!

Salmon has a dominating flavour so it is important to pair it with a strong, bold flavoured marinade like Korean.