



SALMONE ALLA SABA

Fillet of Scottish salmon with a saba glaze
(serves four)

Ingredients:

4 fillets of Scottish salmon (6-8 ounces each)
½ cup Sardinian Saba
Sea Salt

To Prepare:

Preheat oven to 375°.

Place salmon fillets skin side down in a baking dish and brush with ¼ cup of the saba. Sprinkle fillets with sea salt. Cover with plastic wrap and refrigerate for at least 30 minutes.

Remove fish from baking dish and place skin side down on a baking sheet. Cook in preheated oven for 10 minutes.

Brush with remaining saba and return to oven for an additional 3-5 minutes for saba to caramelize.

Drizzle with a good quality extra virgin olive oil before serving.

*From the private collection of
Arcodoro & Pomodoro*