

# Salmon and Julienne skewers

CUISIMAGES

Ref :  
2006

Type :  
Fish

Preparation :  
30 min  
Rest: 6 H

Cooking :  
15 min

Cost :  


Difficulty :  


Origin :  




## For 4 persons

- 300 g of salmon
- 300 g of Julienne
- 1 onion / 1 shallot/ 1 clove of garlic
- 1 lemon/ 1 bouquet of parsley
- Thyme
- 250 ml of olive oil
- Salt and pepper

**Vegetables** : onions/ tomatoes/ red pepper/ green pepper



Remove skin and bones of fishes and dice flesh.

Peel onion, shallot and garlic and chop finely.

Chop parsley.



In a dish, distribute half of onion, shallot, garlic and parsley.

Add fish cubes above.



Distribute the remaining onion, shallot, garlic and parsley.

Sprinkle with lemon juice.



Pour oil, salt and pepper.

Mix using a wooden spatula.

Cover with a plastic film and let it sit for 6 hours in the refrigerator.



Wash sweet peppers, remove pips and dice.

Wash tomatoes and cut them.

Peel onions and dice.

Form the skewers with Julienne, tomatoes, green pepper, salmon, onion and green pepper.

Cook for 15 min on grill, turning the skewers regularly.



**Recommandation**  
**Variante**  
**Wine**

Muscadet sur lie