



Turkish Salmon Kebabs

I love almost any sort of kebabs (or kebabs as the Turks call them) and especially when the meat or seafood has been soaked in the tangy yoghurt marinade so typical of Turkey. This marinade is most often used for chicken but works a treat with salmon too. These salmon kebabs can be prepared a couple of hours ahead of time, ready to grill when guests arrive, but because of the delicate nature of fish flesh and the acid in the yoghurt, only marinate it for a maximum of 2–3 hours. If using bamboo skewers and cooking over coals or flame, soak the skewers in water for 30 minutes before threading to ensure they won't burn. Serve kebabs wrapped in flatbread with salad or on a bed of Turkish rice.

Serves 2

INGREDIENTS

- 250g salmon fillet, skin off, pin-boned (9oz)
- ½ cup natural yoghurt, plus extra for serving (115g/4oz)
- 2 tablespoons sweet biber salçası (40g)
- 1½ tablespoons extra virgin olive oil, plus extra for brushing (30ml)
- 2 sprigs thyme, leaves picked
- 1 teaspoon salt flakes, crushed (3g)
- ½ teaspoon ground isot pepper

METHOD

1. Cut salmon into 12 cubes.
2. Place yoghurt in a bowl, add biber salçası, oil, thyme, salt and isot pepper and stir to combine well.
3. Add salmon, stir to coat, cover and refrigerate for a couple of hours.
4. Remove from fridge about 30 minutes before cooking and thread 3 pieces of salmon onto each of 4 skewers.
5. Brush well with oil.
6. Heat a barbecue or char-grill pan over medium-high heat.
7. Grill salmon for 3 minutes or so each side, until just cooked through, brushing the second side with oil before turning them over.
8. Serve with bread or Turkish rice, salad and extra yoghurt on the side if you like.

