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Alder Plank Corn Flakes Salmon

Serving for 2

Ingredients

2 - 10oz salmon fillets, no skin	4 oz Sour Cream
2 oz cream cheese	2 Tbs creamy horseradish
4 oz Mayonnaise	3 oz of Cornflakes (crushed)
1 oz parmesan cheese shredded	1 tsp lemon juice

Directions

Soak Alder plank in warm water for 30 minutes prior to baking.
Pre-heat oven to 375 degrees.

Blend sour cream, cream cheese, mayonnaise, horseradish and lemon juice to a creamy paste. Coat salmon fillets with a 1/4" layer of the paste. Sprinkle crushed cornflakes (not too fine) over salmon fillets. Then sprinkle parmesan cheese over the cornflakes.

Set salmon pieces on the pre-soaked alder plank and place in a 375 degree oven for 8-12 minutes. Thickness of the salmon will affect cooking time - don't over cook.

Enjoy!



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