

## Smoked salmon with herb breadcrumbs

**Serves: 8-10 persons**

1 side of salmon  
Salt and pepper  
Breadcrumbs  
Assorted fresh herbs  
Wood chips

### In the kitchen

- Finely chop the herbs and mix with the breadcrumbs in roughly equal proportions.
- Cut the salmon into portions and sprinkle with salt and pepper.
- Then “roll” the pieces of salmon in the herb breadcrumbs, only coating them on top.
- Place the pieces of salmon on a greased smoking tray skin down, ready for smoking later.

### At the grill

- Place the smoking tray containing the pieces of salmon in the middle of the grill so as to smoke on indirect heat.
- Put the wood chips (dry) on the grate directly above the charcoal on each side.
- The salmon will take 10-15 minutes to cook. The cooking time depends on the size of the pieces, but take care not to give them too long.
- Allow the salmon to rest for approx. 5 minutes and remember to remove the skin before serving.