Salt and Serenity

Harissa Salmon with Pistachio Pangrattato Crumb

Serves 4

Pangrattato is the process of making toasted breadcrumbs, using stale bread, olive oil and some seasonings, usually salt and garlic. It's known as the poor man's parmesan and is quite popular in in southern Italy where they use it as a topping for pasta. My version adds some pistachios, lemon zest and dill and I use it to top salmon before baking. I like to serve this with Jasmine rice.

4 Atlantic salmon fillets (each about 170-200 grams in weight)

¹/₂ teaspoon Diamond Crystal Kosher salt (or ¹/₄ teaspoon Morton's Kosher salt)

2 tablespoons mayonnaise

2 tablespoons harissa paste (I love <u>NY Shuk Signature Harissa Paste</u>)

Pangrattato mixture:

90 grams stale artisan bread, like sourdough (about 2 large slices), crusts removed and cut into 2inch cubes

60 grams shelled pistachios (about ¹/₂ cup)

1 teaspoon Diamond Crystal Kosher salt (or 1/2 teaspoon Morton's Kosher salt)

Zest of half a lemon

3 grams fresh dill sprigs (about 1/3 cup)

2 Tablespoons olive oil

Vegetables:

1 head broccoli

1 pint cherry tomatoes

1/2 teaspoon Diamond Crystal Kosher salt (or 1/4 teaspoon Morton's Kosher salt)

1/4 teaspoon black pepper

2 tablespoons olive oil

- 1. **Make Pangrattato mixture:** Place bread, pistachios, lemon zest and dill into food processor and pulse until you have coarse crumbs. Drizzle in olive oil and pulse until crumbs are moistened. Remove pangrattato from food processor and set aside.
- 2. Preheat oven to 350°F. Line a half sheet pan with parchment paper and arrange salmon at one end of baking sheet. Sprinkle salmon with salt. Mix mayo and harissa paste and brush the top of each salmon fillet with some of this mixture. Top each fillet with a generous coating of the pangrattato. There might be some left over. Store it in an airtight container at room temperature and use it to top pasta dishes.
- 3. Wash broccoli and peel stalks, cutting off tough bottom 1-2 inches. Using a sharp knife, cut broccoli from crown to stem, into planks, so that you will maximize the surface area of the broccoli touching the pan and end up with more crispy bits. Arrange broccoli and cherry tomatoes on sheet pan with the salmon. Sprinkle with salt and pepper and drizzle with olive oil.
- 4. Roast in oven for about 20 minutes, until salmon reaches an internal temperature of 125°F. When testing the temperature, insert the thermometer from the side of each fillet into the center, not from the top of the fillet into the center. You will get a more accurate reading this way. Remove from oven and serve.