

# FRIED SALMON FILLETS



*By Food lovers recipes*

## FRIED SALMON FILLETS

Place 1/2 cup plain cakeflour in a bowl.

Season flour with salt, pepper, chicken spice and garlic powder.

Coat fillets well with flour mixture and set aside.

Put 1 tablespoon oil and 1 tablespoon butter in a pan.

Heat gently and place the fillets in it (not on the skin side).

Let it brown gently, until browned. Turn onto skin, put heat up a little and crisp skin.

Photo: Jennifer Weir