



## Roasted Lavender and Hazelnut Encrusted Salmon

Makes 4 Servings

Salmon is abundant in the Pacific Northwest. Add local lavender and hazelnuts to give it a rustic texture and earthy flavor.

### INGREDIENTS

1/4 pound hazelnuts  
1 teaspoon roasted lavender  
1 teaspoon fresh basil  
1 garlic clove, minced  
1 pound salmon fillet, 1-inch thick  
1 tablespoon honey  
1 tablespoon Dijon mustard  
Lemon wedges for garnish

### DIRECTIONS

Preheat oven to 375 degrees. Place hazelnuts in a single layer on a rimmed jelly roll pan and bake in oven for 5 to 7 minutes, stirring occasionally. Remove from oven to cool.

In a food processor, chop hazelnuts coarsely, then combine them in a small bowl with the lavender, basil and garlic.

Coat salmon with honey, then brush on Dijon mustard.

Put salmon fillet on a baking sheet or cedar plank and coat with hazelnut mixture.  
Bake for 25 minutes.

Remove salmon from the oven and tent with aluminum foil; let rest for 15 to 20 minutes, then serve with lemon wedges.

Recipe by Kathy Gehrt, author of ['Discover Cooking with Lavender](#)

