

Ingredients

2 pieces (250g) of good quality salmon per person
250g cherry tomatoes
1 lemon
light white wine vinegar
honey
sugar
salt and pepper
olive oil

Method

squeeze both halves of lemon over salmon in dish, sprinkle on 2 tblsp sugar, salt and pepper, then leave as long as possible! pour off excess juice, put a bit of olive oil on the top of each piece to prevent it drying out, and cook in oven for 15mins at 220 deg C. Meanwhile halve tomatoes and cook in 2 tblsp olive oil in a pan for 5 mins, add 2 tblsp light white wine vinegar and 2 tsp honey until equal consistency. Serve with spuds - which should prolly be put on first!