Flavors to Remember

The Best Dishes

100 recipes for everyday joy



CALCORAS

Find something lovely.

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Lemon Dill Salmon



A little lemon, fresh dill, and a hot oven are all salmon really needs. This is a quiet, bright dinner that leaves room for good potatoes, a crisp salad, and a few unhurried minutes at the table.

Ingredients + method / 129

Lemon Dill Salmon

SERVES / MAKES	PREP	COOK
4	10 min	15 min

INGREDIENTS

- 4 salmon fillets (5-6 oz / 150-170 g each)
- 1 tbsp olive oil
- 1 lemon, zest and 1 tbsp juice
- 2 tbsp chopped fresh dill
- 1 garlic clove, grated
- 1/2 tsp fine salt
- 1/4 tsp black pepper
- Lemon wedges, to serve

MAKE IT

01 Heat the oven to 400 F / 200 C. Line a baking tray with parchment and place salmon on it, skin-side down.

02 Mix oil, lemon zest and juice, dill, garlic, salt, and pepper. Spoon evenly over the fish.

03 Bake for 12-16 minutes, depending on thickness, until the thickest part reaches 145 F / 63 C and the flesh separates easily.

04 Let stand for 2 minutes, then transfer carefully to plates.

05 Serve with lemon wedges and a simple vegetable side.

A LITTLE KITCHEN NOTE

Check thinner fillets early; salmon continues to firm slightly as it rests.

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Lemon Yogurt Loaf



This lemon loaf is soft, bright, and very good with a late-afternoon cup of tea. Yogurt keeps the crumb tender, while a thin lemon glaze makes each slice feel just a little more like a treat.

Ingredients + method / 189

Lemon Yogurt Loaf

SERVES / MAKES	PREP	COOK
10 slices	**20 min**	**50 min**

Cool fully before glazing

INGREDIENTS

- 1 1/2 cups (190 g) all-purpose flour
- 2 tsp baking powder
- 1/2 tsp fine salt
- 3/4 cup (150 g) sugar
- 2 large eggs
- 3/4 cup (180 g) plain full-fat yogurt
- 1/2 cup (120 ml) neutral oil
- 2 lemons, zest and 3 tbsp juice divided
- 1 tsp vanilla extract
- 3/4 cup (90 g) powdered sugar

MAKE IT

01 Heat the oven to 350 F / 175 C. Grease and line a 9 x 5-inch loaf pan with parchment. Whisk flour, baking powder, and salt.

02 Rub lemon zest into sugar with your fingertips. Whisk in eggs, yogurt, oil, vanilla, and 2 tbsp lemon juice.

03 Fold dry ingredients into wet just until combined. Scrape into the pan and smooth the top.

04 Bake for 45-55 minutes until a skewer inserted in the center comes out without wet batter. Cool in the pan for 15 minutes, then on a rack.

05 When completely cool, mix powdered sugar with remaining lemon juice to a thick but pourable glaze and drizzle over the loaf.

A LITTLE KITCHEN NOTE

Let the loaf cool before glazing; a warm loaf will absorb the glaze instead of holding a neat ribbon.

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