

Miele

Chawanmushi with salmon and shiitake

By Miele

15 minutes

Preparation time

20 minutes

Cooking time

6

Serves



INGREDIENTS

375 ml (1 ½ cup) dashi stock

1 tsp mirin

3 eggs

Light soy, to taste

2 tsp grapeseed oil

4 fresh shiitake mushrooms, stalks removed, thinly sliced

100 g skinless salmon fillet, cut into 1 cm dice

To serve

Toasted nori threads

Toasted sesame seeds

Furikake, optional

METHOD

1. Blend dashi stock, mirin and eggs in a tall jug using a stick blender. Ensure the eggs are well incorporated. Strain through a fine mesh sieve and skim off excess froth and bubbles. Taste and add soy if required.
2. Heat the grapeseed oil in a frying pan on medium high heat, induction setting 7. Sauté the mushrooms until soft, drain on paper towel.
3. Evenly distribute the mushrooms and salmon into 6 x 100 ml ramekins, pour the dashi mixture into the ramekins and cover with foil or cling wrap.
4. Place the ramekins into a perforated steam container and place into the steam oven.
5. Steam at 90°C for 15 minutes, or until set.

To serve

1. Garnish with toasted nori, sesame seeds and furikake, if using.

Alternative appliance function

Combi steam pro oven

- Select Combi mode: Conventional at 110°C + 15 minutes + 60% moisture.

Remove from the oven and allow to cool for 10 minutes before serving.

Alternative flavours

Steamed eggplant with chilli crisp

- Roughly chop 1 eggplant and place into a perforated steam container. Steam at 100°C for 10 minutes then toss with store-bought or homemade [crispy chilli oil](#).
- Remove the shiitake and salmon from the recipe and steam the chawanmushi as instructed.
- Top with the eggplant mixture.

Hints and tips

- Chawanmushi is a Japanese savoury egg custard dish, served as a warm appetiser.
- Dashi stock is a broth that is the foundation of many Japanese recipes, it can be made fresh from dried kelp (konbu) and katsuobushi (bonito flakes) or can be purchased in instant form (dried powder form or liquid concentrate) from Japanese grocery stores. Different dashi can vary in salt content, so taste the mix before adding soy.