

Miele

Salmon with sticky soy sauce and herb rice pilaf

By Miele

15 minutes, plus marinating time

Preparation Time

50 minutes

Cooking Time

4 serves

Serves



INGREDIENTS

Marinated salmon

- 1 tbsp roughly chopped lemongrass stems, white part only
- 125 ml (½ cup) light soy sauce
- ½ cup roughly chopped coriander stems
- 2 cm piece ginger (105 g), roughly chopped
- 1 garlic clove, roughly chopped
- 4 x 150 g skinless salmon fillets, pin boned

Sticky soy sauce

- 80 ml (? cup) light soy sauce
- 80 ml (? cup) sweet soy sauce
- 2 tbsp honey

Herb rice pilaf

- 200 g (1 cup) jasmine rice, rinsed
- 310 ml (1 ¼ cup) chicken stock
- 80 ml (? cup) coconut cream
- 6 makrut lime leaves, bruised
- 150 g sugar snap or snow peas, thinly sliced
- 2 tbsp fish sauce
- 1 spring onion, thinly sliced
- ½ cup roughly chopped basil leaves
- ½ cup roughly chopped coriander leaves
- ½ cup unsalted peanuts, roasted and roughly chopped

To serve

- 2 long red chillies, finely sliced
- Lime wedges

Miele accessories

- Unperforated steam container

METHOD

Marinated salmon

1. Blend or process the lemongrass, soy, coriander, ginger and garlic in a food processor until smooth.
2. Place the salmon in a dish and drench with the marinade. Cover and refrigerate for at least 1 hour to marinate.
3. Make the sticky soy sauce and herb rice pilaf while the salmon marinates.
4. Preheat the combi steam pro oven on Combi mode: Fan Plus at 70°C + 70% moisture.
5. Place the salmon into an unperforated steam container. Cover with 1 tablespoon of the sticky soy sauce.
6. Place the salmon on shelf level 2 and cook for 20 minutes or until salmon is just cooked through.

Sticky soy sauce

1. In a small saucepan on medium-high heat, induction setting 7, heat the ingredients until just below boiling, approximately 2-3 minutes.
2. Reduce the heat to low, induction setting 3 and cook for 25 minutes, or until the sauce has reduced by one third.

Herb rice pilaf

1. In an unperforated steam container, combine the rice, stock, coconut cream and lime leaves. Place in the steam oven and Steam at 100°C for 14 minutes.
2. Add the snow peas, fish sauce and spring onions to the steamed rice. Stir to combine and Steam at 100°C for a further 1 minute.
3. Remove the rice from the steam oven and discard the lime leaves. Cover until salmon is cooked.
4. Add three quarters of the chopped herbs and peanuts to the pilaf just before serving. Stir to combine. Taste and add another 1-2 teaspoons of fish sauce, if desired.

To serve

1. Spoon the rice pilaf into serving bowls and top with a piece of salmon. Drizzle with the sticky soy sauce and garnish with the remaining herbs, peanuts, chilli and lime wedges.

Hints and tips

- Use sustainably farmed king salmon. Other fatty fish such as ocean trout or kingfish work well with this recipe. Simply ask your local fishmonger for advice.