

Miele

Salmon slow roasted on rye cracker with a tomato, dill butter sauce

By Miele

30 minutes

Preparation time

1 hour 35 minutes

Cooking time

16 serves

Serves



INGREDIENTS

Salmon

Fine sea salt, to taste
500 g salmon, pin-boned, skin-off
Neutral oil
1 lemon, thinly sliced

Tomato and dill sauce

500 g tomatoes, small, vine left on
50 g butter
25 g dill, stalks picked and saved
1 tbsp olive oil
½ tsp salt flakes
2 tbsp lemon juice

Rye cracker

250 g rye flour, fine
1 tsp sugar
1 tsp salt
½ tsp baking powder
25 g butter, diced, softened
150 ml milk, full fat

METHOD

Salmon

1. Season the salmon with a little fine sea salt and rub in a little of the neutral oil.
2. Lay the salmon on top of the lemon slices on a baking tray.
3. Select Fan Plus at 110°C and place into the oven on shelf position 2, cook for 35 minutes.
4. The cooked salmon can be kept in the fridge until needed.

Tomato and dill sauce

1. Place tomatoes (stalk side down), butter, dill stalks, oil and salt flakes into a gourmet oven dish.
2. Select Fan Plus at 200°C and cook for 30-40 minutes, or until the tomatoes are collapsing.
3. Remove the dill and tomato stalks, then puree everything else in a blender until emulsified.
4. Pass through a sieve and finish with fresh chopped dill and the lemon juice. This can be kept in the fridge until needed.

Rye crackers

1. Place the rye flour, sugar, salt and baking powder in a bowl and mix together, add the butter and rub to a crumb.
2. Add the milk and combine with your hand until a dough has formed.
3. Pinch off a piece of dough the size of a golf ball and roll on a floured bench as thin as you can, lift off the bench with a palette knife or dough scraper and place on a baking tray.
4. Roll the rest of the dough out and preheat the oven on Fan Plus at 180°C.
5. Cook for 8-12 minutes, depending on the thickness, they are cooked when they have a light brown colour.
6. Break into small shards.

To serve

1. Use a fork to pull away small pieces of salmon and place on the rye crackers.
2. Use a small spoon and dollop some of the tomato and dill sauce on top, garnish with reserved dill fronds.