

Miele

Crispy skin salmon

By Miele

10 minutes

Preparation time

17 minutes

Cooking time

6-8

Serves



INGREDIENTS

Crispy skin salmon

3 x 200 g salmon portions, skin on
Grapeseed Oil
Salt flakes

Japanese rice

400 g sushi rice
600 ml water

To serve

Seaweed salad or Turmeric miso salad
Japanese mayonnaise
Cucumber, sliced

METHOD

Crispy skin salmon

1. Preheat oven on Full Grill setting 3 for 10 minutes.
2. Place salmon, skin side up on baking paper on a grilling and roasting insert, placed in the universal tray. Ensure the baking paper is tucked under the salmon so that it does not burn from the grill.
3. Lightly brush with a little grapeseed oil and season with salt.
4. Place the tray on shelf level 3 and select Combi Mode: Full Grill Level 3 + 7 minutes + 80% moisture.
5. Remove salmon from the oven and serve immediately.

Japanese rice

1. Place the rice into a fine sieve and wash under running water until the water runs clear. Allow to drain well.
2. Place the rice into an unperforated steam container and add the water.
3. Steam at 100°C for 17 minutes.

To serve

1. Serve salmon with steamed Japanese rice, salad, cucumber and Japanese mayonnaise.

Hints and tips

- Crispy skin salmon is also nice served with Miele's Turmeric miso salad.