



**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 Tumeric miso salad.