

**Miele**

# Crispy skin salmon

By Miele

**10 minutes**

Preparation time

**17 minutes**

Cooking time

**6-8**

Serves



## INGREDIENTS

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

## To serve

Sushi rice  
Seaweed salad  
Avocado, sliced  
Japanese mayonnaise

## METHOD

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.

## To serve

1. Serve salmon with steamed sushi rice, seaweed salad, avocado slices and Japanese mayonnaise.

## Hints and tips

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