



# 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.