

**Miele**

# Chawanmushi with salmon and shiitake

By Miele

**15 minutes**

Preparation time

**20 minutes**

Cooking time

**6**

Serves



## INGREDIENTS

375 ml (1 ½ cup) dashi stock

1 tsp mirin

3 eggs

Light soy, to taste

2 tsp grapeseed oil

4 fresh shiitake mushrooms, stalks removed, thinly sliced

100 g skinless salmon fillet, cut into 1cm dice

## To serve

Toasted nori threads

Toasted sesame seeds

Furikake, optional

## METHOD

### Chawanmushi

1. Blend dashi stock, mirin and eggs in a tall jug using a stick blender. Ensure the eggs are well incorporated. Strain through a fine mesh sieve and skim off excess froth and bubbles. Taste and add soy if required.
2. Heat grapeseed oil in a frying pan on medium high heat, Induction setting 7. Sauté the mushrooms until soft, drain on absorbent paper.
3. Evenly distribute mushrooms and salmon into 6 x 100ml ramekins and pour dashi mixture into ramekins and cover with foil or cling film.
4. Place the ramekins into a perforated steam tray and place in the steam oven.
5. Steam at 90°C for 15 minutes, or until set.

### To serve

1. Garnish with toasted nori, sesame seeds and furikake, if using.

### Alternative appliance function

#### Combi steam pro oven

- Select Combi mode:  
Select Conventional at 110°C + 15 minutes + 60% moisture.  
Remove from the oven and allow to cool for 10 minutes before serving.

### Alternative flavours

#### Steamed eggplant with chilli crisp

- Roughly chop 1 eggplant and place into a perforated steam container. Steam at 100°C for 10 minutes then toss with some store bought or homemade [crispy chilli oil](#).
- Remove the shiitake and salmon from recipe and steam the chawanmushi as instructed.
- Top with eggplant mixture.

### Hints and tips

- Chawanmushi is a Japanese savoury egg custard dish, served as a warm appetiser.
- Dashi stock is a broth that is the foundation of many Japanese recipes, it can be made fresh from dried kelp (konbu) and katsuobushi (bonito flakes) or can be purchased in instant form (dried powder form or liquid concentrate) from Japanese grocery stores. Different dashi can vary in salt content, so taste the mix before added soy.