



**Miele**

# Salmon with a Dill Dukkah Crust

By Miele

**20 minutes**

**10-12 minutes**

**4**

Serves

## INGREDIENTS

4 x 180g salmon portions, skin off  
1 bunch asparagus  
2 zucchini, sliced in ribbons  
1 large beetroot, chopped

### Mint labne

½ bunch mint, chopped  
150g labne

### Dukkah

30g cumin seeds  
30g fennel seeds  
15g coriander seeds  
50g sesame seeds  
125g pistachios roughly chopped  
10ml olive oil  
25g sea salt flakes  
1 teaspoon chilli flakes  
½ bunch dill, chopped

## METHOD

### Dukkah crust

1. Place the cumin, coriander and fennel seeds in a heavy based frying pan on medium-high heat, Induction setting 7 until lightly toasted and fragrant.
2. Grind in a pestle and mortar or food processor to crush the seeds.
3. Add the sesame seeds and pistachios with oil to the frying pan on medium heat, Induction setting 6, stirring occasionally, until lightly toasted.
4. Mix the toasted seeds and nuts together with salt, chilli flakes and chopped dill.

## **Salmon**

1. Lightly oil the salmon fillets and then coat in the dukkah mix, making sure the whole fillet is coated. Leave in the refrigerator

for a few minutes to rest before cooking.

2. Place the beetroot into a perforated steam tray and Steam at 100°C for 5-10 minutes, or until cooked. Place cooked beetroot

in pre-heated Gourmet Warming Drawer on Keep Warm Setting 3.

3. Line a multi-purpose oven tray with baking paper and place the asparagus, fish, and zucchini onto the tray and place in the

Steam Combination Oven on shelf position 2.

4. Select Combination Mode. Select Fan Plus at 180°C + 10 minutes + 85% moisture.

The cooking time may vary depending on the thickness of the fish and size of vegetables.

## **To serve**

1. Combine mint and labne and mix thoroughly.

2. Arrange the fish and vegetables and warmed beetroot on a plate with a dollop of mint labne.

## **HINTS AND TIPS**

- Leftover dukkah can be stored in an airtight container for up to a month.

- Labne can be made easily at home using full fat Greek yoghurt. Place yoghurt into a sieve lined with muslin over a bowl to catch

the liquid. Leave in the refrigerator overnight.