Japanese salmon skewers

By Miele

40 minutes
Preparation time

20 minutes
Cooking time

4
Serves

INGREDIENTS

2 salmon fillets, skinless, approx. 140g each
1 tbs tamari
1 tsp yuzu juice
1 tsp sesame oil
1 tsp cooking sake
1 tsp caster sugar
1 tsp fresh ginger, finely crushed
6 x 15cm wooden skewers

Garnish
¼ cup kewpie mayonnaise
1 tsp wasabi paste
Micro coriander
1 tbs black and white sesame seeds
Extra virgin olive oil
Fresh lime wedges or cheeks

Pickle
200ml rice wine vinegar
100ml water
100g caster sugar
½ tsp tamari
1 small kohlrabi, julienned
1 small daikon, sliced
3 radishes, sliced
100g snow peas, finely sliced
Micro coriander
Edamame

METHOD

1. Trim the salmon fillets of any excess fat including the dark line of fat on the underside. Slice each salmon fillet in half, lengthwise and then in half again across the centre to create 4 large cubes. Place into a bowl.
2. Add tamari, yuzu, sesame oil, sake, sugar and ginger to the bowl, combine well. Cover and place in the Refrigerator to marinate for 30 minutes.
3. In a frying pan, dry toast the sesame seeds on medium-high heat, Induction setting 7 for approximately 3-4 minutes until lightly toasted. Set aside.
4. Line a Multi-purpose tray with baking paper. Skewer two cubes of salmon per skewer. Space the skewers onto the baking paper-lined tray, so they are not touching each other.
5. Place into the Steam Combination Oven shelf position 2. Select:
Combination Mode: Fan Plus at 60°C + 20 minutes + 60% moisture.
6. Once cooked, remove the salmon from the Oven and sprinkle one side of each skewer with sesame seeds.

Pickle

1. Pour vinegar, water, sugar and soy sauce into a saucepan and heat on high heat, Induction setting 8.
2. Once dissolved, remove from the heat and allow to cool.
3. Place sliced and julienned vegetables into a bowl pour over cooled liquid. Allow to pickle for at least 30 minutes.

To serve

1. Strain pickle and place vegetables in a bowl, toss through coriander and edamame.
2. Combine mayonnaise with wasabi paste. Taste and adjust seasoning.
3. Top salmon with a small amount of mayonnaise and dress with pickle.
4. Serve immediately with fresh lime wedges/cheeks.

Hints and tips

• This cooking style produces a very soft texture to the salmon, similar to sashimi. If you prefer a firmer, cooked texture; Steam at 100°C for 2 -3 minutes.