



Miele

Caramelised lemongrass and herb salmon

By Donna Hay

15 minutes

Preparation Time

23 minutes

Cooking Time

6 serves

Serves

INGREDIENTS

1.4 kg salmon fillet, skin removed, trimmed and pin-boned
6 lemongrass stalks, trimmed and cut in half lengthwise
2 spring onions, sliced into matchsticks

Sticky savoury sauce

110 g (½ cup) raw sugar
60 ml (¼ cup) fish sauce
2 tbsp lime juice

Fragrant crunchy toppings

Vegetable oil, for shallow frying
150 g ginger, peeled and thinly sliced into matchsticks
4 eschalot, thinly sliced
2 long green chillies, thinly sliced

To serve

Thai basil
Coriander
Lime, cut in half

METHOD

Sticky savoury sauce

1. Place the raw sugar, fish sauce and lime juice in a small saucepan on high heat, induction setting 7 and cook for 5 minutes, stirring occasionally, or until the sugar has dissolved and the sauce has thickened slightly. Set aside.

Fragrant crunchy toppings

1. Heat 2 cm of oil in a non-stick frying pan over high heat, induction setting 7.
2. Fry ginger, eschalots and chilli separately for 2–3 minutes or until crispy. Drain each on absorbent kitchen paper.

Caramelised lemongrass and herb salmon

1. Preheat the combi steam Pro oven on Combi mode: Grill + Level 3 + 20% moisture.
2. Place the lemongrass, cut side up, onto a universal tray lined with non-stick baking paper to make a trivet for the salmon.
3. Top with the salmon fillet. Spoon 2–3 tablespoons of sticky savoury sauce over the salmon to evenly coat.
4. Grill the salmon for 12–15 minutes, or until the salmon is cooked to your liking.

To serve

1. Place the lemongrass and salmon on a serving platter.
2. Top with the fragrant crunchy toppings, spring onions, Thai basil and coriander and drizzle with the remaining sticky savoury sauce.
3. Serve with limes wrapped in muslin and tied with twine and herbs as decoration.