

Miele

Gochujang roasted salmon and kumara salad

By Miele

15 minutes

Preparation time

26 minutes

Cooking time

4

Serves



INGREDIENTS

Roasted salmon and kumara

2 kumara (sweet potato), unpeeled, sliced into 1 cm rounds
60 ml (¼ cup) sesame oil
2 tbsp light soy sauce
60 g (¼ cup) Gochujang paste
2 garlic cloves, crushed
1 tbsp fish sauce
3 tsp honey
4 salmon fillets, skin off and pin boned (approximately 180 g each)

Salad

1 small red onion, thinly sliced
2 tbsp pickled ginger, shredded
60 ml (¼ cup) pickled ginger liquid
120 g mixed lettuce (mesclun)
½ bunch mint, leaves picked
½ bunch small shiso, leaves picked

To serve

2 limes, cut into thin wedges
Japanese mayonnaise (optional)

METHOD

Roasted salmon and kumara

1. Preheat the combi steam oven on Fan Plus at 200°C.
2. Place the kumara rounds, 1 tablespoon of the sesame oil and half of the soy sauce into a bowl and toss to combine.
Place in one layer on a universal tray lined with baking paper.
3. Select Combi mode: Fan Plus at 200°C + 80% moisture. Place tray into the oven on shelf position 2 and cook for 20 minutes.
4. Combine the remaining sesame oil, remaining soy sauce, Gochujang, garlic, fish sauce and honey in a large bowl, mix well to combine. Add salmon and gently coat with the sauce.
5. Place the salmon on a universal tray lined with baking paper.
6. After the kumara has cooked for 20 minutes, turn the kumara over and place the salmon in the oven on shelf position 3.
7. Change the oven function to Combi Grill level 3 + 30% moisture and cook the salmon and kumara for a further 6 minutes, or until fish is just cooked.
8. Slice kumara rounds into thick slices.

Salad

1. Combine the red onion, pickled ginger and pickling liquid in a bowl and allow to stand for at least 5 minutes, or until the onion has softened.
2. In a large bowl, combine the onion mixture with the lettuce, mint, shiso and the kumara slices.

To serve

1. Serve salmon with the kumara salad, lime wedges and mayonnaise.

Hints and tips

- Mint, Thai basil or basil can be used if shiso leaves are unavailable.
- Instead of serving as salmon fillets, you can also flake the salmon into the salad.
- Extend or decrease the cooking time of the salmon, depending on the preferred degree of doneness.
- Gochujang is a Korean chilli paste. It can be found in Asian grocers and some supermarkets.
- Please note our recipes are developed using tablespoons that hold 20 ml (4 teaspoons).
- This recipe has been developed in our 45 cm combi steam oven. If you're cooking in our 60 cm combi steam oven, follow steps 1-6 to roast the salmon and kumara, then move the universal tray to shelf position 4 when changing the function to Combi Grill (step 7). This will enable caramelisation of the salmon.