



**Miele**

# Miso marinated salmon with steamed beans and rice

By Miele

**10 minutes plus marinating time**

Preparation time

**15 minutes**

Cooking time

**4**

Serves

## INGREDIENTS

4 x 150g salmon fillets, skinned and pin boned  
200 g (1 cup) white rice, preferably Japanese rice  
375 ml (1 ½ cups) water  
200 g baby beans, trimmed  
1 spring onion, thinly sliced  
Micro shiso leaves for garnish, optional

### Miso marinade

80 ml (? cup) mirin  
80 ml (? cup) tamari  
2 tbsp white or red miso paste  
2 cm piece ginger (10 g), finely grated  
2 tsp caster sugar

## METHOD

1. Prepare the marinade.
2. Place the salmon on an unperforated steam tray lined with a piece of baking paper and pour over the marinade. Cover and marinate for 1 hour.
3. Place the rice and water another unperforated steam tray. Place in the steam oven and Steam at 100°C for 10 minutes.
4. Place the salmon in the steam oven with the rice and Steam at 100°C for a further 3 minutes along with the rice.
5. Place the beans into perforated team tray and Steam at 100°C for 1 minute with the salmon and rice.

### Miso mariande

1. Combine all the marinade ingredients in a bowl and whisk well to combine.