



YAMAMOTO MISO SALMON



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SALMON

1.5 kg	Salmon, fresh, skin on
30 g	Yamamoto
	Salt

FOR THE SAUCE

360 g	QimiQ Cream Base
250 g	Onion(s), chopped
15 g	Garlic, chopped
30 g	Ginger root, chopped
30 ml	Sesame seed oil
	Salt and pepper
190 ml	Lime juice
	Shallot(s), to garnish

METHOD

1. Portion the salmon. Season with salt and the Yamamoto spice and pan fry on both sides.
2. For the sauce: sauté the onions, garlic and ginger in the sesame seed oil. Add the lime juice and QimiQ Sauce Base.
3. Season to taste with salt and pepper and garnish with shallots.