



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.