



# YAMAMOTO MISO SALMON



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SALMON

<b>1.5 kg</b>	Salmon, fresh, skin on
<b>30 g</b>	Yamamoto
	Salt

### FOR THE SAUCE

<b>360 g</b>	QimiQ Sauce Base
<b>250 g</b>	Onion(s), minced
<b>15 g</b>	Garlic, minced
<b>30 g</b>	Ginger root, minced
<b>30 ml</b>	Sesame seed oil
	Salt and pepper
<b>190 ml</b>	Lime juice
	Shallot(s), to garnish

## METHOD

1. Portion the salmon. Season with the Yamamoto spice and salt and pan fry on both sides.
2. For the sauce: sauté the onions, garlic and ginger. Add the lime juice and QimiQ Sauce Base. Season to taste with salt and pepper. Garnish with shallots.
3. content not maintained in this language