



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

1.5 kg Salmon, fresh, skin on

30 g Yamamoto

Salt

FOR THE SAUCE

360 g QimiQ Sauce Base

250 g Onion(s), minced

15 g Garlic, minced

30 g Ginger root, minced

30 ml Sesame seed oil

Salt and pepper

190 ml 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