

Miele

Crispy skin salmon

By Miele

10 minutes

Preparation time

17 minutes

Cooking time

6-8

Serves



INGREDIENTS

3 x 200g salmon portions, skin on
Grapeseed Oil
Salt flakes

To serve

Sushi rice
Seaweed salad
Avocado, sliced
Japanese mayonnaise

METHOD

1. Position the grease filter in the rear of the Steam Combination oven. Preheat oven on Full Grill setting 3 for 10 minutes.
2. Place salmon, skin side up on baking paper on a grilling and roasting insert, placed in the multi-purpose tray. Ensure the baking paper is tucked under the salmon so that it does not burn from the grill.
3. Lightly brush with a little grapeseed oil and season with salt.
4. Place the tray on shelf position 3 and select Combi Mode: Full Grill Level 3 + 7 minutes + 80% moisture.
5. Remove salmon from the oven and serve immediately.

To serve

1. Serve salmon with steamed sushi rice, seaweed salad, avocado slices and Japanese mayonnaise.

Hints and tips

- Crispy skin salmon is also nice served with Miele's Tumeric miso salad.