



**Miele**

# Salmon slow roasted on rye cracker with a tomato, dill butter sauce

By Miele

**30 minutes**

Preparation time

**1 hour 35 minutes**

Cooking time

**16 serves**

Serves

## INGREDIENTS

### Salmon

Salt, to taste

500 g salmon | pin-boned, skinned

1 lemon | sliced thinly

Neutral oil

### Tomato and dill sauce

500 g tomatoes, small | vine left on

50 g butter

25 g dill | stalks picked and saved

1 tbsp olive oil

½ tsp salt flakes

2 tbsp lemon juice

### Rye cracker

250 g rye flour, fine

1 tsp sugar

1 tsp salt

½ tsp baking powder

25 g butter | soft, diced

150 ml milk, full fat

## METHOD

### Salmon

1. Season the salmon with a little fine salt and rub in a little of the neutral oil.
2. Lay the salmon on top of the lemon slices on a baking tray.
3. Select Fan Plus at 110°C and place into the [oven](#) on shelf position 2, cook for 35 minutes.
4. The salmon can be kept in the fridge until needed.

### Tomato and dill sauce

1. Place tomatoes (stalk side down), butter, dill stalks, oil and sea salt flakes into a gourmet casserole dish.
2. Select Fan Plus at 200°C and cook for 30-40 minutes, or until the tomatoes are collapsing.
3. Remove the dill and tomato stalks, then puree everything else in a blender until emulsified.
4. Pass through a sieve and finish with fresh chopped dill and the lemon juice. This can be kept in the fridge until needed.

### Rye crackers

1. Place the rye flour, sugar, salt and baking powder in a bowl and mix together, add the butter and rub to a crumb.
2. Add the milk and combine with your hand until a dough has formed.
3. Pinch off a piece of dough the size of a golf ball and roll on a floured bench as thin as you can, lift off the bench with a palette knife or dough scraper and place on a baking tray.
4. Roll the rest of the dough out and preheat the oven on Fan Plus at 180°C.
5. Cook for 8-12 minutes, depending on the thickness, they are cooked when they have a light brown colour.
6. Break into small shards.

### To serve

1. Use a fork to pull away small pieces of salmon and place on the rye crackers.
2. Use a small spoon and dollop some of the tomato and dill sauce on top, garnish with reserved dill fronds.