



Miele

Steamed salmon, basmati rice, bok choy and kimchi

By Miele

5 minutes

Preparation time

25 minutes

Cooking time

4

Serves

INGREDIENTS

- 4 salmon fillets, skinned and de-boned
- 2 cups basmati rice
- 4 bok choy, washed, halved

To serve

- Kimchi
- Soy sauce
- Sesame oil
- Crispy shallots

METHOD

1. Place rice in an unperforated steam container and add 3 cups of water.
2. Place the salmon fillets in a baking paper lined perforated steam container.
3. Place the bok choy in a perforated steam container.
4. Place rice in the steam oven and Steam at 100°C for 9 minutes.
5. After 9 minutes, add the salmon and Steam the rice and salmon at 100°C for 4 minutes.
6. After 4 minutes add the bok choy and Steam all items at 100°C for 2 minutes.

To serve

1. Remove from the steam oven and serve with kimchi, soy sauce, sesame oil and crispy shallots.

Hints and tips

- You can use the menu cooking function if available on your appliance and follow the instructions.