



Salmon Tandoori Kebabs

Gaggenau Appliances: Combi-steam oven
 Heating Mode(s): Convection + 100% Humidity /
 Broil + Circulated Air
 Temperatures(s): 212°F / 425°F
 Required Accessories: Wire Rack + Unperforated
 Cooking Container + ⅓ size Gastronorm Insert or
 4-cup oven safe casserole dish + medium bowl +
 four 9-inch (23 cm) metal skewers
 Preparation Time: 15 minutes
 Cooking Time: 26 minutes
 Makes: 4 servings

For the salmon:

½ cup (120 ml) plain Greek yogurt
 2 cloves garlic, minced
 1 tsp (5 ml) paprika
 1 tbsp (15 ml) ground cumin
 1 tbsp (15 ml) garam masala
 1 tsp (5 ml) ground turmeric
 1 tbsp (15 ml) fresh lemon juice
 1 ½ lbs (675 g) fresh or frozen (and thawed)
 boneless, skinless salmon filet, cut into 1" cubes
 1 tbsp (15 ml) vegetable oil
 ½ tsp (2 ml) salt
 Lemon wedges for serving

To marinate the salmon:

In a medium bowl, combine the Greek yogurt, garlic, paprika, cumin, garam masala, turmeric and lemon juice. Add salmon cubes to the yogurt mixture and stir to coat. Place in the refrigerator to marinate for 20 minutes.

To prepare the rice:

1 cup (250 g) Basmati rice
 3 cloves garlic, crushed
 1 tsp (5 ml) minced ginger
 1 ¾ cups (400 ml) water
 2 tbsp (30 ml) unsalted butter
 ½ tsp (2 ml) salt
 ½ tsp (2 ml) freshly ground black pepper
 1 tbsp (15 ml) chopped fresh cilantro

Using the left control knob, set the oven to the **Convection + 100% Humidity** mode and use the default temperature of 212°F. Slide the Wire Rack onto the bottom rails of the oven. Place all the ingredients except the cilantro into a small oven-proof casserole or the ⅓ size Gastronorm Insert, and place the pan on the Wire Rack. Set the cooking timer for 20 minutes. Remove the rice, fluff with a fork, cover loosely with foil to keep warm and set aside. Before serving check the seasoning and stir in the chopped cilantro.

To prepare the salmon:

Using the left control knob, set the oven to the **Broil + Circulated Air** mode. Using the right control knob set the oven to preheat to 425°F.

Line the Unperforated Cooking Container with foil, shiny side down. Divide the marinated salmon cubes into four portions and thread onto the metal skewers or place the salmon cubes directly in the container. Slide the container onto the middle rails and set the cooking timer for 6 minutes. When cut into small pieces the salmon does not need to be turned while cooking.

Serve the salmon kebabs over rice with the lemon wedges.

Tip: When using the Broil + Circulated Air Mode, the oven only requires 5 minutes to preheat. This recipe works well with firm fleshed fish, shrimp or chicken.