Steamed Salmon and Asparagus with Herbed Aioli

Gaggenau Appliances: Combi-steam oven
Heating Modes(s): Convection + 100% Humidity
Temperature(s): 212°F
Required Accessories: Unperforated Cooking Container + medium bowl
Preparation Time: 10 minutes
Cooking Time: 10 minutes
Makes: 4 servings

For the herbed aioli:

1 whole clove garlic, minced

2 egg yolks

1 tbsp (15 ml) Dijon mustard

1 ½ tsp (7 ml) lemon juice

1 cup (240 ml) olive oil

2 tbsp (30 ml) chopped parsley

1 tbsp (15 ml) chopped tarragon

¼ tsp (1 ml) salt

¼ tsp (1 ml) freshly ground black pepper

To prepare the herbed aioli:

In a medium bowl, add the garlic, egg yolks, mustard and lemon juice. Whisk until incorporated.

Whisking vigorously, drizzle in the olive oil slowly. Keep whisking until the mixture is thickened and smooth. Stir in the parsley and tarragon and season with salt and pepper. Cover and refrigerate.

For the salmon and asparagus:

½ lemon thinly sliced

½ cup (120 ml) water

1 bunch asparagus, trimmed (about 1 lb / 454 g)

Four 5-oz (140 g) skinless salmon fillets

¼ (1 ml) salt

¼ (1 ml) freshly ground black pepper

Olive oil a light drizzle for added flavor

To prepare the steamed salmon and asparagus:

Using the left control knob, set the oven to the **Convection + 100% Humidity** mode and use the default temperature of 212°F. Place the lemon slices on one side of the base of the Unperforated Cooking Container and add the water.

Place the salmon fillets on top of the lemon slices and arrange the asparagus on the other side of the container. Sprinkle with the salt and pepper and a light drizzle of olive oil. Cook for 8 - 10 minutes until the salmon is firm and the asparagus is tender. Remove from the container and serve with a drizzle of the Aioli.

Tip: This method works well with any fish fillets. For very delicate fish such as sole, reduce the oven temperature to 190°F. When cooking a large quantity of vegetables, they can be steamed using the Perforated Cooking Container; both containers can be placed in the oven at the same time on separate rails with the Unperforated Cooking Container below the Perforated Cooking Container.