

Miso salmon with bok choy

Gaggenau Appliance:
Preparation Time: 5 minutes
Cooking Time: 10 minutes
Serves: 4



Ingredients

4 Atlantic salmon fillets, skin off
4 bok choy, halved lengthways
1 tbsp olive oil
Lime cheeks to serve

Marinade

½ cup white miso paste
3 tbsp soy sauce
3 tbsp mirin
3 tbsp sake

Method

Elevate grilled salmon with this delicious marinade, perfect for midweek but special enough for guests.

Preparation:

1. Preheat oven on **Full surface grill level 2 + humidity on 230°C**.
2. Mix the marinade ingredients together in a small bowl. Place the salmon on the stainless steel unperforated tray and spread over the marinade thickly. Place salmon on shelf position 3 and cook for 8 minutes. Remove and rest for a few minutes.
3. While the salmon is cooking heat is cooking heat griddle plate over a moderate high heat. Drizzle the bok choy with olive oil and then cook until coloured on all sides

To finish Serve salmon with bok choy and garnish with lime **Note** Look for wild salmon, for its superior flavour