



## Thai salmon salad

Gaggenau Appliance:  
Preparation Time: 40 minutes  
Cooking Time: 18 minutes  
Serves: 4

### Ingredients

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#### Salmon:

600g skinless salmon  
2 shallots, thinly sliced  
½ bunch coriander leaves  
4 spring onions, thinly sliced on an angle  
1 butter lettuce  
3 tablespoons roasted peanuts, crushed  
Freshly ground pepper

#### Marinade:

1 tablespoon oyster sauce  
½ tablespoon fish sauce  
½ tablespoon palm sugar  
¼ teaspoon sesame oil  
Zest of 1 lime

#### Dressing:

1 shallot, finely chopped  
1 lemongrass stem, finely chopped  
1 long red chilli, seeded and chopped  
2 cloves garlic, crushed  
1 tablespoon palm sugar, grated  
2 tablespoons fish sauce  
4 kaffir lime leaves, very thinly sliced  
Juice of 3 limes

### Method

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#### Preparation:

1. Vacuum seal the fish with marinade on **level 1 vacuum and level 2 heat sealing** and press start to begin the vacuuming process.
2. Place fish in a preheated combi-steam oven on the **Sous-vide function at 57°C** and cook the salmon for 18 minutes.
3. Preheat the vario **Teppan Yaki cooktop to 200°C**. Remove the salmon from the combi-steam oven and gently finish it off, cooking the salmon for 2 minutes each side. Set aside to rest. If using the Teppan Yaki plate accessory, heat the accessory plate to a high temperature and follow the same cooking instructions.
4. To make the dressing, combine all dressing ingredients in a small bowl.
5. Flake the salmon into a bowl. Add the shallots, coriander, spring onions and a little dressing to combine.
6. On a platter, arrange the butter lettuce and spread the salmon mix on top. Sprinkle with peanuts, add freshly ground pepper and drizzle with remaining dressing.