



Slow Roasted Salmon with Tarragon Citrus Sauce

Gaggenau Appliance: Combi Microwave
Cooking Modes: Convection/Broil +
Convection

Preparation Time: 10 minutes

Cooking Time: 18 minutes

Makes: 2 Servings

Roasting fish at a lower temperature preserves the natural moisture in the fish which translates to amazing flavor and texture. For a little crisping the cooking can be finished with a flash of high heat to create a flavorful crust that compliments the delicate texture of the fish.

2 6 oz (175g) center cut pieces of salmon
¼ (60 mL) cup mayonnaise
1 tsp smooth Dijon mustard
1 tsp chopped fresh tarragon
Zest and juice of ½ a lemon
½ tsp salt

To heat the oven select the Convection mode with the left knob and set the temperature to 300°F with the right knob and touch Play. Lightly oil the glass oven tray or a metal rimmed baking pan and place the fish skin side down in the pan.

Combine the mayonnaise, mustard, chopped tarragon, lemon zest and juice and the salt and spread the mixture evenly over the fish.

Place the fish in the oven on rack position 3 counting up from the bottom, touch Play and and cook for 15 minutes. Change the mode to Broil + Convection and increase the temperature to 425°F and continue cooking the salmon for another 3 - 4 minutes until lightly browned.