



Lime and ginger glazed salmon with coriander rice



DIFFICULTY: MID



PREPARATION TIME: 20
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 4

Ingredients

Lime and Ginger Glaze

- 1/3 cup lime marmalade
- 2 tbsp lime juice
- 1 tbsp brown sugar
- 1 tbsp soy sauce
- 1 garlic clove, crushed
- 2 tsp finely grated ginger
- 1/4 tsp dried chilli flakes
- 1/2 stem lemongrass, finely chopped
- 1 tbsp finely chopped coriander

Coriander Rice

- 1 cup basmati rice
- 1½ cups water
- 1/4 cup roughly chopped coriander
- salt and freshly ground black pepper
- 4 x 200 g salmon fillets, skin removed

Steamed Asian greens to serve

Method

For the Lime and Ginger Glaze, place marmalade, lime juice, sugar, soy sauce, garlic, ginger, chilli and lemongrass into a small saucepan; cook, stirring over a low heat until ingredients are well combined and marmalade has dissolved. Increase heat to medium and simmer, stirring occasionally, for 8 to 10 minutes or until glaze has thickened. Remove from the heat and stir in coriander. Set aside to cool for 5 minutes.

Pre-heat oven to 220°C CircoRoasting® with medium added steam.

Brush salmon liberally with prepared glaze; place on a wire rack over the universal tray or roasting dish. Slide tray into level 2 and cook for 4 minutes. Brush with more glaze and cook for a further 3 to 4 minutes until salmon is cooked to your liking glazed, golden and charred.

Serve salmon with steamed coriander rice and steamed Asian Greens.

Notes

To make steamed rice pour rice and water into solid stainless steel steamer tray, place in NEFF oven and cook on 100°C FullSteam for 18 to 20 minutes or until rice is cooked. Stir through coriander and season with salt and pepper.