



# 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.