



Thai salmon salad

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

Ingredients

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

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.