Steamed salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

200 g of salmon fillet, sprinkle with salt and black pepper 1 spoon of mirin 1 sppon of rice wine 2 cm of ginger root, sliced spring onion dried lily flowers

Instructions

I was steaming fish for the first time. I used as inspiration recipe for "Sake steamed sea bass" by iconsam. By the way, thank you a lot for great recipe.

1. Boil water with mirin, rice wine, ginger in the pot, cover it with bamboo steamer, place green stalks of spring onion, place salmon on the top of them and sprinkle with dried lily flowers.
2. Steam about 15 min.