



Grilled ponzu salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

Basic ingredient:

- 1 fillet of salmon

Ponzu sauce:

- 1 orange for 1/2 cup of juice
- 1/4 cup of sake
- 2 table spoons of honey
- 2 table spoons of Yuzu kosho
- 1 table spoon of soy sauce
- 1 table spoon of potato starch
- 2 table spoons of water

Garnish:

- coriander leaves of garnish
- slices of lemon for garnish

Instructions

1. Mix Ponzu ingredients in a small pot, bring to boil, reduce liquid by quater, add potato starch mixed with water.
 2. Rub fillet with 2 spoons of sauce and marinate overnight.
 3. Brush skin side of salmon with Ponzu.
 4. Grill about 5 min in preheated oven, in 180 degrees.
 5. Flip side salmon and brush with sauce, grill another 7 min.
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6. Served garnished with lemon slices and coriander leaves.