



Steamed salmon package

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Ingredients

Salmon package:

- 450 grams of salmon filet, cut into 3 parts
- 2 tablespoons of sake
- 1 tablespoon of coriander paste or handful of fresh coriander leaves, chopped
- 1/2 tablespoon of lemon grass paste or fresh lemon grass, finely minced
- 3 sheets of rice paper
- 6 slices of carrot

Mandarine sauce:

- 3 mandarins, peeled and divided into pieces
- 1/2 cup of dashi stock
- 1 tablespoon of mirin
- 1 tablespoon of light soy sauce
- 1 clove of garlic, minced
- 1 cm of ginger, minced
- 1/2 lime, juice only
- 1 tablespoon of sugar

Instructions

1. Marinate salmon in sake - about 30 minutes.
 2. Soften rice paper in hot water.
 3. Spread 1/3 of coriander and 1/3 of lemon grass on the top of salmon, place 2 slices of carrot on the top.
 4. Place salmon face down in the middle of rice paper sheet and close as
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envelope.

5. Repeat with remaining salmon pieces.
6. Steam over high heat about 5 minutes.
7. Meantime prepare sauce.
8. Heat oil, fry garlic and ginger, add mandarin, dashi, mirin, lime juice, sugar and soy sauce. Cook a while till sauce thickens and reduces it's volume by half.
9. Serve salmon packages with mandarin sauce.