



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

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.