



SALMON WITH SOY SAUCE HONEY & RICE

🔪 5 min ⌚ 30 min 🌿 easy 🍽️ 4 servings

INGREDIENTS

8 salmon fillets (125 g each)
1 pinch salt
1 pinch pepper
1 pinch sweet paprika
20 g olive oil
60 g soy sauce
2 tbsp butter
2 garlic cloves
50 g honey
1200 g water and a little extra for the sauce
20 g lemon juice
1 tbsp homemade vegetable stock paste, or 1 vegetable stock cube
300 g basmati rice
3 springs fresh coriander, leaves only, chopped

PREPARATION

1. Marinate salmon fillets with salt, pepper, paprika, olive oil and 20 g soy sauce.
2. Place butter and garlic into mixing bowl and chop **5 sec/speed 5**.
3. Add honey, 2 tablespoons water, remaining 40 g soy sauce, lemon juice and sauté **5 min/120°C/speed 1**. Transfer into a bowl and set aside.
4. Place remaining 1200 g water and vegetable stock into mixing bowl, place simmering basket into position and weigh in basmati rice.
5. Place Varoma into position, distribute marinated salmon fillets into both trays, pour reserved sauce onto salmon fillets and steam **20 minutes/Varoma/speed 1**.
6. Garnish with coriander and serve immediately.

USEFUL ITEMS

bowl
serving plate