KIKKOMAN

Marinated Salmon with Curried Cabbage Salad

Næringsinnhold (per porsjon):
2.564 kJ / 612 kcal

Fett: **35,6 g** Protein: **31,2 g**
Karbohydrater: **27,2 g**

INGREDIENSER

4 porsjoner

For the marinade:

2 ts	peanut oil
5	cloves of garlic, thinly sliced
3 ts	sugar
2	small cinnamon sticks
6	star anise
2,4 dl	Kikkoman Naturlig Brygget Soyasaus
480 g	salmon fillet (sushi quality)

For the curried cabbage salad:

180 g	oxheart or pointed cabbage
60 g	shallots, finely chopped
0,3 dl	walnut oil
0,1 dl	raspberry vinegar
2 ss	sweet & sour sauce
50 g	mango
50 g	pineapple (sweet and ripe)
	A little curry powder
1 klype	sugar
	Freshly ground pepper

For the coriander mayonnaise:

60 g	mayonnaise
30 g	crème fraîche
3 ts	Kikkoman Naturlig Brygget Søt Soyasaus
1 ss	coriander
3 skvett	lime juice
1	clove of garlic
2 stykke	stem ginger

TILBEREDNING

Steg 1

Heat up the peanut oil in a saucepan. Add the garlic and cook without browning. Add the sugar, cinnamon stick, star anise and soy sauce, bring to the boil and then remove from the heat and allow to cool. When the marinade has cooled, pour it into a glass or ceramic container with the salmon. Cover and refrigerate for three to four days, turning occasionally.

Steg 2

De-core the cabbage and cut it into approx. 3 mm wide strips. Sprinkle with salt and leave overnight. On the next day, add the chopped shallots, walnut oil, raspberry dressing and sweet & sour sauce. Wash the mango and pineapple, cut into fine strips and add to the cabbage. Season with curry powder, sugar and fresh pepper.

Steg 3

Stir the mayonnaise, crème fraîche and sweet soy sauce together until smooth. Then add the coriander, lime juice, garlic, stem ginger and grated ginger. Season with freshly ground pepper, curry powder and ginger syrup.

Steg 4

Slice the salmon thinly before serving it on a bed of curried cabbage salad with bread and coriander mayonnaise.

5 g	fresh ginger, grated
	White pepper, curry powder, ginger syrup from the stem ginger to taste