



## GRILLED CAMELISED SALMON WITH YAKITORI SAUCE



SERVES 4

### INGREDIENTS

1 kg fresh salmon  
100 ml soya sauce  
100 ml Mirin  
50 g sugar  
20 g instant  
thickening powder  
4 spring onions  
100 ml Arbequina  
extra virgin olive oil  
Fleur de sel

### PREPARATION

Skin and scale the salmon and cut it into 4 square pieces, saving the remainder. Place the grill plate on the induction hob and heat it to level 7. Rinse the spring onions and cut them in half length-wise. Brown the onions on both sides in a little olive oil and set aside.

For the marinade, pour white wine into a saucepan and heat at level 8 until it boils. Add the soya sauce, sugar and instant thickening powder. Boil while stirring until the mixture becomes creamy. Add the olive oil while stirring constantly. Remove the pan from the heat and set aside.

Using a silicone brush, brush the salmon fillets. Preheat the grill to level 7 and grill the salmon fillets for 3 minutes on each side, occasionally brushing on yakitori sauce so that the salmon will be well caramelised.

If the fillets are too thick, finish by cooking them in the oven for several minutes at 160 °C CircoTherm convection.

Serve the salmon with the spring onions.