

# Honey Glazed Miso Salmon by Jeremy Pang

2 servings

## INGREDIENTS

½ thumb sized piece ginger  
2 spring onions  
**2 fillets salmon, skin on**

The Marinade / Glaze:

**2 tbsp white miso**  
1 ½ tbsp honey  
**1 tbsp light soy sauce**  
**½ tbsp dark soy sauce**  
**3 tbsp sake**

ALLERGENS HIGHLIGHTED IN BOLD



## PREPARATION

Slice the spring onion in half, keeping it whole and chop the ginger into matchsticks. Combine the marinade ingredients in a small bowl.

Use a heat proof pan, because you are going to pop it in the oven to finish it off. Get the pan to a smoking hot heat and add the oil. Place the salmon into the pan skin side down. It will crisp up in the first minute, then turn it down to a medium heat so the skin doesn't burn. Cook the salmon half way through, before you pour out the excess oil, place the spring onions either side, and add the ginger around the edges. Then bring the pan up to a high heat again and add the marinade, saving a little back to finish it off. Let it bubble up. Make sure the salmon is covered in sauce and then pop it in the oven, under the grill, at 230°C, for 3 minutes. To finish it off, pour the rest of the glaze over the salmon before plating up.