

Spicy teriyaki salmon

Ingredients

- 240g salmon filled without the skin
- **10g Chili Sauce (Art. 55011)**
- **5g Rub Golden (Art. 51012)**
- **1g of white Sesame (Art. 22801) roasted**
- **40g Teriyaki Sauce (Art. 55405)**
- 100g of green courgettes (the outside part) in strips
- 1/2 tsp of sesame oil
- 2g of salt

For the rice

- 100g of basmati rice
- 140g of water
- 50g of coconut milk
- 10g of butter
- **2g Chicken Bouillon Premium (Art. 43951)**
- Salt - Pepper

Cooking instructions

1. Season the salmon with Rub Golden seasoning and the salt. In a bowl, mix in the Teriyaki Sauce with the Chili Sauce.
2. Place all the ingredients for the rice in a small pan. Boil at a very low temperature, cover without stirring.
3. Place the salmon in a non-stick pan to take on colour. Remove and place in an oven tray with a non-stick paper and with a brush spread the Teriyaki Sauce around the tray.
4. Bake in the oven for approximately 8 minutes until golden brown.
5. Blanch the courgettes to hold their colour and stir fry in a wok with a little sunflower oil. Finish off with salt and sesame oil.
6. Serve the salmon with Teriyaki Sauce and place the courgettes on a plate, garnish with a few microgreens and sesame. Rice accompanies this as a side dish.