

Salmon Saikyaki

Cuisine: **Chinese**
Food category: **Fish**

Author: **Gary CHIU**
Company: **Retigo Asia**



Program steps

Preheating: **195 °C**

1

 Hot air

 30 %

 Termination by time

 12:00 mm:ss

 180 °C

 80 %



Ingredients - number of portions - 5		
Name	Value	Unit
salmon fillet with skin	120	g

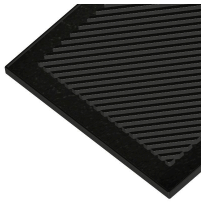
seasoning recipe		
Name	Value	Unit
Mirin	30	ml
red miso	60	g
rice wine	30	ml
japanese soy sauce	20	ml
sugar	5	g

Nutrition and allergens	
Allergens: 4 Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	61.4 kJ
Carbohydrate	1.4 g
Fat	4.2 g
Protein	4.6 g
Water	0 g

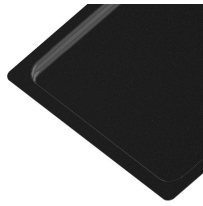
Directions

- ◇ Mix the Xijingyaki marinade evenly (except sesame seeds), heat on low heat to melt the sugar
- ◇ After the pickled sauce is finished, let it cool down for later use
- ◇ Spread a little rice wine on the salmon to remove the fishy smell, then marinate the salmon and refrigerate for 24 hours
- ◇ Return to room temperature before roasting, remove excess marinade on the surface, and avoid burning
- ◇ Set to reduce the wind speed, the wind speed is 80% to avoid burning around, and the color is more uniform
- ◇ The time to sprinkle cooked sesame seeds is when there are 5 minutes left in the baking process, stick with pickled sauce and bake for aroma

Recommended accessories



Vision Grill Diagonal



Vision Bake