



kaokao

Honey Miso marinated grilled salmon

A savoury and mild sweetness umami from honey.



Ingredients:

- 2 Salmon Fillet
[Marinades paste]
Place all ingredients below
in the bowl and whisk all together
- 1/2 cup KAOKAO Miso
- 1.5 Tbsp Honey
- 2 Tbsp Sake
- 1.5 Tsp Garlic

Directions:

1. Place the marinade mixture on the tray, Add salmon and massage to coat. Marinades for about 1.5 hours - more in the refrigerator.
2. After 1.5 hours, remove the salmon. The miso marinade can burn quickly, so wash off any excess and pat the salmon dry with kitchen paper.
3. Heat a pan with 1 tbsp of oil over medium-high heat. Add the salmon, skin side up, and cook until golden and crispy, about 4 minutes (depending on size). Carefully flip it and lower the heat to medium. Cook it to your preference, about 4 to 5 minutes more. It can be enjoyed as it is, with bread, over rice or noodles and a healthy salad.

Find more recipes here →

