KIKKOMAN

Crispy salmon on spaghetti-zoodle nest

Total time **60 mins** **40 mins** preparation time **20 mins** cooking time

INGREDIENTS

10 portion(s)

For the salmon:

300 g	butter, soft
60 g	egg yolk
150 g	Kikkoman Panko – Japanese style crispy bread crumbs
50 g	crispy fried onions
5 g	salt
1 kg	salmon fillet, skinless

For the vegetable pasta:

200 g	carrots, mixed colours
100 g	kohlrabi
200 g	courgettes
300 g	spaghetti
	Oil for frying

For the sauce:

200 ml	vegetable stock
200 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
10 g	cornflour
200 g	butter, cold

PREPARATION

Step 1

Salmon crust: beat the butter until smooth and gradually fold in the egg yolk. Stir in the Kikkoman Panko and crispy fried onions. Season with salt. Roll out the crust between two sheets of greaseproof paper to approx. 5 mm thick and chill. Clean the salmon fillet if necessary and cut into 90 g portions. Cut the crust to fit the salmon pieces using a sharp knife or large scissors.

Step 2

Sauce: bring the vegetable stock and Kikkoman Ponzu Lemon to the boil and thicken lightly with cornflour. Using a stick blender, mix in the butter in small pieces.

Step 3

Use a spiraliser to cut the carrots, kohlrabi and courgettes into vegetable spaghetti. Cook the spaghetti according to the packet instructions until al dente. Then heat the cooked spaghetti and vegetable spaghetti together in a sauté pan with a little oil and pasta water for 2–3 minutes, until the vegetable noodles are tender but still holding their shape. Top the salmon fillets with the crust and bake in a preheated oven at 180°C (fan) for approx. 6 minutes. If needed, brown the crust further under a salamander. The salmon should have a core temperature of at least 40°C.

Step 4

Twirl the vegetable pasta into nests and plate up. Reheat the sauce and blend briefly again if needed.

Place the salmon on top of the noodles and serve with the sauce.