

Marinated Salmon with Curried Cabbage Salad

Nutritional facts (per portion):
2,564 kJ / 612 kcal

Fat: **35.6 g** Protein: **31.2 g**
Carbohydrates: **27.2 g**

INGREDIENTS

4 portion(s)

For the marinade:

2 tsp	peanut oil
5	cloves of garlic, thinly sliced
3 tsp	sugar
2	small cinnamon sticks
6	star anise
240 ml	<u>Kikkoman Naturally Brewed Soy Sauce</u>
480 g	salmon fillet (sushi quality)

For the curried cabbage salad:

180 g	oxheart or pointed cabbage
60 g	shallots, finely chopped
30 ml	walnut oil
10 ml	raspberry vinegar
2 tbsp	sweet & sour sauce
50 g	mango
50 g	pineapple (sweet and ripe)
	A little curry powder
1 pinch	sugar
	Freshly ground pepper

For the coriander mayonnaise:

60 g	mayonnaise
30 g	crème fraîche
3 tsp	<u>Kikkoman Naturally Brewed Sweet Soy Sauce</u>
1 tbsp	coriander
3 dash	lime juice
1	clove of garlic
2 piece	stem ginger

PREPARATION

Step 1

Heat up the peanut oil in a saucepan. Add the garlic and cook without browning. Add the sugar, cinnamon stick, star anise and soy sauce, bring to the boil and then remove from the heat and allow to cool. When the marinade has cooled, pour it into a glass or ceramic container with the salmon. Cover and refrigerate for three to four days, turning occasionally.

Step 2

De-core the cabbage and cut it into approx. 3 mm wide strips. Sprinkle with salt and leave overnight. On the next day, add the chopped shallots, walnut oil, raspberry dressing and sweet & sour sauce. Wash the mango and pineapple, cut into fine strips and add to the cabbage. Season with curry powder, sugar and fresh pepper.

Step 3

Stir the mayonnaise, crème fraîche and sweet soy sauce together until smooth. Then add the coriander, lime juice, garlic, stem ginger and grated ginger. Season with freshly ground pepper, curry powder and ginger syrup.

Step 4

Slice the salmon thinly before serving it on a bed of curried cabbage salad with bread and coriander mayonnaise.

5 g

fresh ginger, grated
White pepper, curry
powder, ginger syrup
from the stem ginger to
taste