KIKKOMAN

Oven-baked salmon and mushrooms

Total time **30 mins**

Nutritional facts (per portion):
1,330 kJ / 317 kcal

INGREDIENTS

4 portion(s)

100 g	shiitake mushrooms (or porcini mushrooms)
80 g	king oyster mushrooms
80 ml	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
5 tbsp	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
1	leek
4 slices	fresh salmon (80 g each)
	salt and freshly ground pepper
1 tbsp	vegetable oil
4 tbsp	sake (or white wine)
1	small organic lemon
40 g	butter
also:	
4 piece	of aluminium foil

PREPARATION

Step 1

Wash the mushrooms, cut into bite-sized pieces and mix with 4 tbsp. soy sauce. Wash and trim the leek, then cut diagonally into fine strips. Wash the salmon, dab dry, then season lightly with salt and pepper.

Step 2

Place the aluminium foil pieces on the worktop and brush a little oil on them at the centre. Turn up the edges. Place the salmon and mushrooms in the foil, sprinkle with leek and pour sake over the top. Thoroughly wash the lemon, dab it dry, cut into slices and place on top of the salmon with a dab of butter.

Step 3

Close the tops of the aluminium foil parcels, leaving a gap at the top to let out steam and cook in a pre-heated oven at 250 °C for approx. 10 minutes. Open the parcels, drizzle with the remaining soy sauce and serve.