KIKKOMAN

Salmon fillet in orange sauce with mushroom cream sauce

Total time **80 mins** **60 mins** preparation time **20 mins** marinating time

Nutritional facts (per portion):
3,181 kJ / 760 kcal

Fat: **61.1 g** Protein: **37.2 g**
Carbohydrates: **14.4 g**

INGREDIENTS

4 portion(s)

For the orange-soy sauce marinade:

6 tbsp	Kikkoman Naturally Brewed Soy Sauce
3 tbsp	orange juice
6	orange slices (2 for the marinade and 4 for the side dish)
1.5	olive oil
4	salmon fillets with skin (approx. 150 g each)
2	chicory

For the mushroom cream sauce:

250 g	mushrooms
1	onion
3 tbsp	olive oil plus a little more for the aluminium foil
20 g	butter
	salt, freshly ground pepper
300 g	cream
1.5 tbsp	mild mustard
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1.5 tsp	sugar

PREPARATION

Step 1

Mix all the ingredients for the marinade well in a bowl. Put the salmon fillets with the marinade and 2 orange slices in a sufficiently large freezer bag. Press the air out of the bag, close the bag and marinate for 15-20 minutes. Clean, wash and halve the chicory.

Step 2

For the mushroom cream sauce, brush the mushrooms, peel the onion and cut both into 2-3 mm thin slices.

Step 3

Heat 2 tbsp oil in a pan and sauté the mushrooms and onions. Add butter and season lightly with salt and pepper. Add cream, mustard, Kikkoman Soy Sauce and sugar and bring to the boil.

Step 4

Preheat the oven to 220°C top/bottom heat (200°C convection oven). Remove the salmon fillets from the marinade, dab dry, place them on an oven tray with the skin side facing upwards on wrinkled and lightly greased aluminium foil and cook in the preheated oven for approx. 8 minutes.

Step 5

Take the baking tray out of the oven, turn over the salmon fillets, spread the mushroom cream sauce

around the salmon fillets and add the chicory halves.

Step 6

Season the chicory halves with salt and pepper and sprinkle with the remaining olive oil. Place the remaining 4 orange slices on the salmon fillets, bake for another 10 minutes and serve.