

INGREDIENTS

- 1 tsp vegetable oil
- 1/2 cup mirin
- 1/4 cup red miso paste
- 1/4 cup packed light brown sugar
- 1/4 cup soy sauce
- 2 tbsp ginger (grated)
- 1 kg side of salmon (skin on and pin bones removed, cleaned and dried)
- 2 tsp sesame seeds (toasted)

INSTRUCTIONS

1. Heat your grill to high and arrange a rack in the middle of the oven. To help stop any sticking, line a large rimmed baking tray with tinfoil and coat the foil with the oil. Set aside
2. Whisk the mirin, miso, sugar, soy and ginger in a small bowl until combined
3. Place the salmon on the baking tray skin side down. With a sharp knife score the salmon with shallow diagonal cuts spaced 4 cm apart. Brush the salmon with the miso mixture. Cover and chill for 30 minutes, if you have time...it makes for a tastier dish
4. Take the salmon and place under the grill until it's just opaque in the centre and golden brown on top, about 10–12 minutes
5. Remove the salmon and gently place it on a serving platter. Sprinkle with the herb salad (see separate recipe) and sesame seeds



Miso Glazed Salmon



2 servings



50 minutes (includes 30 min chill time)

If you fancy something a bit less traditional than the usual glazed ham for Christmas dinner then look no further!

With some subtle Japanese flavours this salmon dish is perfect if you fancy something a bit lighter or there are only 1 or 2 of you eating. Would also make a nice starter dish if you had some guests around. Delicious.