



## Where Seattle Goes For Seafood

*Presents*

### **CRISPY SAKE-GINGER GLAZED SALMON WITH EDAMAME AND SHIITAKE MUSHROOMS**

#### **Salmon, shiitake mushrooms and edamame**

*Makes 4 servings*

2 oz	Canola oil
24 oz	Salmon (skin on) cut into 4 each 6 ounce portions*
½ cup	Sake-sweet pickled ginger glaze (recipe below)
4 oz	Shimiigi mushrooms cleaned and cut with stems on
12 oz	Fresh shiitake mushrooms with stems cut off
1 ½ cup	Fresh edamame boiled in salted water for two minutes, cooled and reserved. Use frozen thawed if fresh are not available.
1 Tbsp	Green onion chopped fine
2 Tbsp	Chilled unsalted butter
¼ cup	Sake
To Taste	Ground white pepper
To Taste	Kosher salt

#### Instructions:

1. Preheat oven to 400 degrees and have a baking sheet with rack next to the stove.
2. Place 2 Tbsp of the oil in heavy large skillet over medium high heat. Heat the oil until it reaches the smoke point, remove the pan from the heat and carefully place the salmon into the pan skin side down. Make sure there is space between the pieces to ensure even cooking. Cook without disturbing for around 2 to 3 minutes until the skin is dark and crispy, remove the pan from the heat then remove the salmon from the pan and place onto the prepared baking rack skin side up.
3. Place the pan back onto the heat with the heat on medium-high. Add the shiitakes to the pan bottom side down and cook until they are browned.
4. Remove the shiitakes from the pan and slice half of them into ¼ wedges and reserve.
5. At this point place the salmon into the preheated oven and bake for 2 minutes.
6. Remove the salmon from the oven to brush with the glaze on all sides and put back into the oven. Continue cooking until an internal temperature of 120 degrees is reached. Remove from oven and hold in a warm spot for service.
7. While the salmon is cooking use the same sauté pan to heat 2 Tbsp oil to just under the smoke point.

8. Add both of the mushrooms and sauté until the shimeji are beginning to brown then add the edamame and sauté for another minute.
9. Add the sake and cook for a minute until the alcohol is burned off.
10. Remove the pan and add the butter and swirl until it has dissolved.
11. Mix in chopped scallions and season with salt and pepper.
12. Be reserved with the salt as the rest of the dish is well seasoned.

\*note: take care to use pieces that are similar in thickness across the whole piece and that are similar in dimension to each other. Use wild caught fish from sustainable runs.)

### **Edamame Coulis**

*Makes 2 cups*

- 14 oz Edamame fresh or frozen and thawed
- 1 clove Garlic clove
- ¼ cup Water (use more or less as needed)
- To Taste Kosher salt (or adjust to your taste/diet)
- To Taste Ground white pepper
- 1 Tbsp Rice vinegar

*Instructions:*

Combine all ingredients.

1. Shell edamame. Cover and boil until tender, about two minutes. Drain.
2. Puree in a blender with the garlic and rice vinegar. Add water as needed to adjust the thickness. Season to taste and set aside. This should be very well blended and thinned to a sauce consistency before being seasoned.

### **Red Miso Sauce**

*Makes 1 ¾ cups*

- 2 oz Canola oil
- 1 ea Garlic clove minced
- 1/3 cup Fresh squeezed orange juice
- 1 ½ cup Red miso paste
- To Taste Kosher salt
- To Taste Ground white pepper
- As needed Water

*Instructions:*

1. Sauté the garlic with the canola oil on medium heat for a minute then add the ginger. Slowly add orange juice.
2. Add red miso and whisk lightly. Add salt and pepper to taste.
3. Adjust the thickness of the sauce as desired with the water.

### **Sake-sweet pickled ginger glaze**

*Makes 1 cup*

- 2 cup Premium sake
- 1 cup Mirin cooking wine
- ¼ cup Sweet pickled ginger minced

*Instructions:*

1. Place all ingredients into a small pot and boil until reduced to around a cup.

### **Kabanyaki sauce**

*Makes 1 cup*

2 oz        Sugar  
4 oz        Mirin cooking wine  
4 oz        Soy Sauce

Instructions:

1. Place all ingredients into a small pot and heat to a boil. Remove from heat and reserve for service.

### **Plating**

1 Recipe    Seared mushrooms and edamame  
1 Recipe    Kabanyaki sauce  
1 Recipe    Edamame coulis  
1 Recipe    Red miso sauce  
4 ea        Sake-ginger glazed salmon

*Instructions:*

1. On a warmed neutral light colored plate evenly distribute the edamame and mushroom mixture in the middle of the plate.
2. Carefully drizzle a thin stream of the kabanyaki sauce around the outside of the vegetables so that it barely contacts the vegetables.
3. Spoon the edamame coulis around the outside of the kabanyaki sauce.
4. Drizzle the red miso sauce around the outside of the edamame coulis.
5. Place the fish on top of and in the middle of the vegetables. Serve.