



Grilled Miso Salmon



the Smart Oven™ Air Fryer
with Element iQ™ System

Sage®

Grilled Miso Salmon



Prep 10 mins / Cook 12 mins / Standing 24–48 hrs



Serves 6



the Smart Oven™ Air Fryer

For the marinade

120 ml white miso paste
60 ml mirin
60 ml sake
2 tbsp sugar
2 cloves garlic, minced
2 cm piece ginger, peeled and minced

For the salmon

4 x 170 g salmon fillets, 2.5 cm thick
2 tbsp lemon or lime juice
1 green onion, finely sliced, to garnish
1 tbsp sea salt
2 bunches broccolini

1. Combine the marinade ingredients in a medium bowl and whisk well. Place salmon fillets in a large zip seal bag and pour over the marinade. Refrigerate for at least 24 and up to 48 hrs, flipping the bag over occasionally to redistribute marinade.
2. Insert the wire rack into the middle shelf. Pre-heat the oven. Select BAKE/SUPER CONVECTION/200°C/6 mins and press start.
3. Place the grilling rack on the roasting pan. Remove the salmon from the marinade, allowing the excess marinade to drip off. Reserve the marinade and place it in a small saucepan.
4. Place salmon on the grill rack inside the roasting pan and place it into the pre-heated oven.
5. Meanwhile, bring the marinade to the boil, stirring, on medium-high for 2–3 mins. Take the pan off the heat, add lemon or lime juice and whisk to combine. Set aside.
6. Once the salmon has finished baking, leave it in the oven and select, GRILL/HIGH/4 mins and press start.
7. Fill a large pot with water, place on high heat and bring the water to the boil.
8. When the water has boiled, add the salt and cook for 2–3 mins until just tender. Strain the broccolini.
9. When the salmon is done, take the salmon out and serve with the steamed broccolini. Garnish with sliced green onions and serve with the miso marinade on the side.