



Using Karimix Teriyaki Orange Sauce and Karimix Shrimp Relish.

GINGER SALMON TERIYAKI WITH CRISPY SPICY RICE CAKES

SERVES: 4 as a main course

PREP: 60 minutes

COOK: 40 minutes

INGREDIENTS:

50g shallots sliced
40g butter
80g oil
250g risotto rice
35g **Karimix Shrimp Relish**
400g vegetable stock
200g coconut milk
20g coriander leaves
10g lemongrass very thinly sliced
2g salt

FOR THE MARINADE:

250g **Karimix Teriyaki Orange Sauce**
10 x 150g salmon fillets

METHOD:

1. Marinade salmon with **Karimix Teriyaki Orange Sauce** for 30 minutes.
2. Melt 30g butter in a heavy wide saucepan then add shallots and lemongrass. Add rice and fry till rice is slightly opaque.
3. Mix **Karimix Shrimp Relish**, salt, stock and coconut milk. Heat up to just before simmering point.
4. Add this to the small amount to rice, stirring continuously until absorbed before adding more. Continue until risotto is cooked,
5. Add chopped coriander and mix well, then transfer cooked risotto to a tray and pressed to compact into a cake.
6. Leave to cook, then cut into squares. Also grill salmon fillets.
7. Heat up a frying pan with 10g butter and 80g oil. When hot, fry rice squares on one side until lightly brown and crispy. Turn over and repeat.
8. Drain rice cakes and serve with salmon fillet.



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