Salmon Teriyaki

Grill the fillet side first and then the skin



Large Pan | Contains Fish - Gluten - Soy - Sesame

INGREDIENTS

- 230g Salmon
- 200g Side
- 50ml Green Soy Sauce
- 50ml Teriyaki
- 20g Honey
- 5g Salt
- 2g Pepper
- 5g Garlic

METHOD

1. Marinade - put all the ingredients in a bowl and mix all together
2. Grill the salmon for 5 minutes
3. Turn over and grill until done for 2 minute
4. Drizzle some marinade sauce on top of the salmon 2 minutes before its cooked
5. Place on the plate, add sauce and garnish with sesame seeds and spring onion

GARNISH

- 1 lemon wedge
- 2g Sesame Seeds
- Spring Onion

EQUIPMENT

Flat top grill
Spatula

NOTES

- Grill the fillet side first and then the skin