
CHEF DALE SNIFFEN RECIPE

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Barbecued Skin Teriyaki Salmon with Wasabi Mousse

Serves: 4 to 6

Barbecue time: 20 minutes

Prep list for Teriyaki Salmon

2 tbsp vegetable oil

6 Salmon steaks, skin on

1/4 cup Teriyaki sauce

Method

Pre heat barbecue low to medium heat heat.

Pat dry salmon steaks with kitchen paper. Season with salt and white pepper. Pour teriyaki sauce onto a large dinner plate, place the salmon flesh side in the sauce, marinate for 20 minutes.

Rub a little oil onto the salmon skin, slowly cook the skin side for 8 to 10 minutes or until really crispy, make your last turn to flesh side and cook a further 2 minutes..... Done!!

Prep list for Wasabi Mousse

1 Ripe Hass Avocado flesh

2 teaspoon Wasabi Paste

4 Tbsp Japanese Kewpie Mayonnaise

1 teaspoon Sake

6 drops toasted sesame seed oil

1 tbsp Sushi Soy sauce

pinch salt and white pepper

- With a stick blender purée until smooth and fluffy, like a mousse