

# Salmon with teriyaki sauce and confit potatoes

COOKING  
LOVERS TRIKA



## Consejo del chef

Serve the potatoes with salmon, some yoghurt or tartar sauce, and rugula on top for a fresh touch.

## Raciones para 1

2 Salmon loins

Teriyaki sauce

2 Slices of lemon

2 Slices of fresh ginger

**200 gr** Slices of fresh ginger

**100 ml** Olive oil

Fresh sage

Fresh dill

Fresh thyme

Salt

Pepper

Yoghurt or tartar sauce

Rugula

- 1 Place the clean and dry potatoes in a vacuum-sealed bag together with fresh herbs, salt, pepper, and oil, and vacuum pack it. Cook in the steam oven for 3 hours at 90 °C.
- 2 Meanwhile, halve and skin the salmon loins. Brush them with the teriyaki sauce and vacuum pack them in several bags or just in a large one. Add ginger and lemon and pack them as well.
- 3 When there are just 15 to 20 minutes left for the potatoes, put the salmon in the oven and cook with the steam function. Remove the potatoes from the plastic bag, and roast them in an iron skillet over high heat to toast them.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/salmon-con-salsa-teriyaki-y-patatitas-confitadas/>

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