

**ROASTED MISO FAROE SALMON:**  
**6 ppl SERVING**



6 Fresh Faroe Salmon cut in 7oz portion

**MISO MARINATE:**

1cup Yellow Miso (Soybean Paste)

3oz Sugar

2oz Mirin vinegar (substitute, dry sherry)

2oz SAKE (substitute, rice wine)

Bring to a boil the sugar, mirin, and sake. Remove from heat. Whisk in yellow miso.

Cool down in the fridge.

Once Cool, spread the miso cure on the salmon fillet.

Allow to cure 24 hours.

**COOKING:**

Preheat the oven on broil at 400F.

Remove excess marinade if needed (you can keep the marinade to make a sauce just add some heavy cream and warm it up in a saucepan).

Arrange the salmon on tray with parchment paper, season the fish and bake the salmon for 15 to 17min. or until the fish reaches 145 degrees. If you want a crispy caramelized top layer of fish as shown in the image, turn your oven on broil and cook the salmon for 3 min. **Be careful to watch the entire process as this could potentially burn the salmon and ruin your meal.**

Serve with same steam rice.

Bonne Appetit!

***DON'T PAN SEARED THE SALMON!!! THE MARINADE WILL BURN!!!***