



Broiled Miso Salmon



the Smart Oven® Air
with air fry & dehydrate

Breville®

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Prep 10 minutes + 24–48 hours marinating / Cook 12 minutes



Serves 4

For marinade:

- ½ cup (120ml) white miso paste*
- ¼ cup (60ml) mirin*
- ¼ cup (60ml) sake*
- 2 tablespoons sugar*
- 2 cloves garlic, minced*
- 1-inch (2cm) piece ginger, minced*

For salmon:

- 4x6-ounce (170g) salmon fillets,*
 - 1-inch (2cm) thick*
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Method

- 1. Combine marinade ingredients in a medium bowl and whisk well. Place salmon fillets in a large zip-top bag and pour over marinade. Refrigerate for at least 24 and up to 48 hours, flipping the bag over occasionally to redistribute marinade.*
- 2. Insert wire rack into rack position 3. Press PHASE COOK, and then select BAKE/400°F (205°C)/8 minutes. Press SELECT/CONFIRM to confirm the first cooking phase. Select BROIL/HIGH/4 minutes for the second phase, and then press START to preheat oven.*
- 3. Line the roasting pan with parchment paper or aluminum foil. Remove salmon from marinade, allowing excess marinade to drip off. Discard marinade. Place salmon, skin side down, on the roasting pan.*
- 4. Cook until salmon is just cooked through and brown on top. Serve immediately.*