



Two Tubers

All things potato and truffle

Miso and Truffle Honey Glazed Salmon

Ingredients

300g fillet salmon, skin on
1 tsp truffle honey
1 tsp Bourbon
2 tbsp miso paste (white, yellow, or red)
Steamed potatoes and green vegetables to serve.
Sesame seeds (optional)

Method

Preheat oven to 180 degrees.
Prepare potatoes and greens and put potatoes on to steam.
Place honey in a small bowl and add the bourbon (or mirin or vinegar) and stir to break down the honey.
Add the miso paste and mix to combine.
Lightly butter and oil a baking dish and place salmon skin side down. Spoon over the miso paste and honey mix. Sprinkle with sesame seeds if using.
Place in the oven for 15 minutes or until cooked to your liking.
Add greens to steamer five minutes before serving.
Plate up salmon, potatoes, and greens.

Notes

The skin on the salmon protects it while baking.
You can replace the bourbon with mirin or any type of vinegar.
I like to dot the potatoes with butter.