



fresh produce



• seafood



• gourmet



Chilean Coho Salmon with Asam Pedas Salsa

Serves: 1

Ingredients

- 2 pcs Chilean Coho Salmon fillet
- 50g asam pedas paste
- 20ml water
- 10g sugar
- 150g shallots
- 150g cherry tomatoes
- 2 stalks daun kesum (Vietnamese coriander)
- 1 stalk torch ginger flower (bunga kantan)
- Oil for frying

Preparation

1. Butterfly Salmon & pan fry until crispy on both sides then set aside.
2. Heat up oil in a pan. Sauté asam pedas paste, sugar & water. Once the mixture is properly cooked and combined, set aside to cool.
3. Add in shallots, cherry tomatoes, daun kesum & bunga kantan.
4. Season to taste, then chill.
5. When ready to eat, top the Salmon with the asam pedas salsa.