

## **Simple salmon in 10 minutes!**

### **What you need**

Kamewa Shouten's Alaskan King Salmon

Salt, pepper, butter

    Shallots – or onion

    Shimeji – or other mushrooms

    Asatsuki – or banno-negi, regular negi, chives

Kitchen foil

Cooking oil

### **Instructions**

Pre-heat oven to 220°C (430°F)

Spread a little cooking oil on a piece of kitchen foil big enough to wrap a slice of fish with room to spare.

Place a slice of fish in the middle of the foil.

Add salt and pepper then arrange the other ingredients on the fish, with the butter on top.

If you like, add a little cooking sake or white wine.

Wrap the foil around the fish so that the fish is in a sealed foil bag.

Repeat all of the above for each slice of fish.

Cook in the oven for 10 minutes.

### **When served**

To add richness to the taste, the diner may wish to add a little soy sauce.

## **A gourmet snack with a glass of beer**

Remove the salmon skin, fry and cut into small pieces.

Cut the salmon into bite-size chunks.

Put all the salmon in a plastic bag.

Add a little flour, salt and pepper, then shake the bag.

Remove from bag and fry in butter (or olive oil).

Cut slices of French bread.

On each slice place sunny lettuce, salmon and salmon skin.

Add a squeeze of lemon, pour yourself a beer, and tuck in.