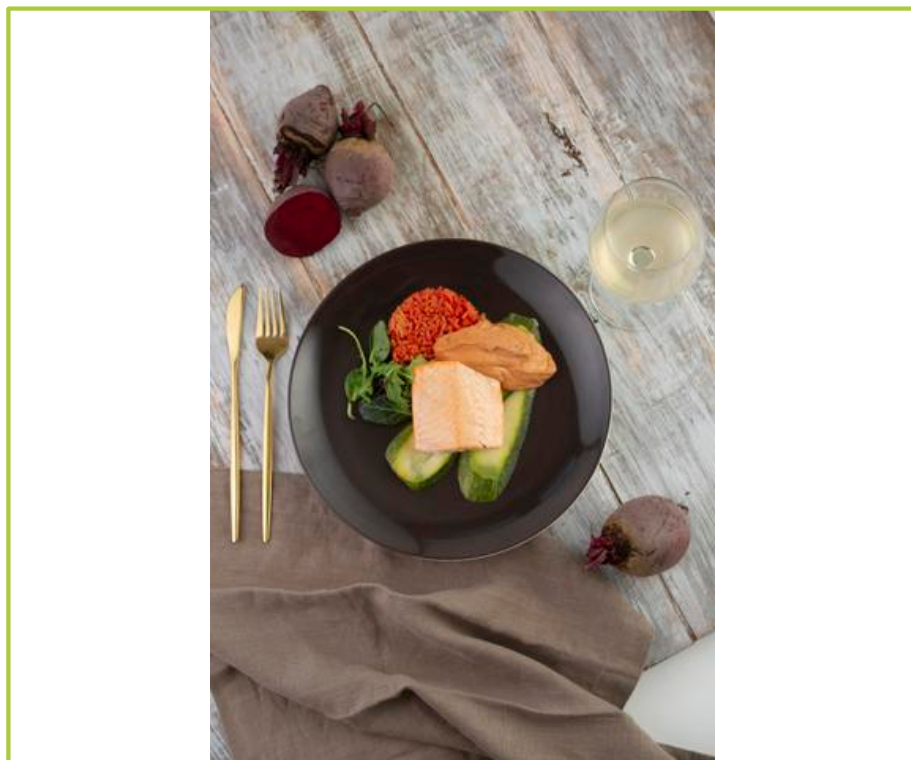


SALMON WITH BEET ROOT RICE, CAPER CREAM AND STEAMED ITALIAN SQUASH



Kategori: Hovedretter
fisk&kjøtt

Laget: den 2022-01-12
Foreslått av: Kitchen Center
Chile
Total forberedelsestid: 39:10
minutter

Egnet for maskin:
- Supercook SC350
- Supercook SC400

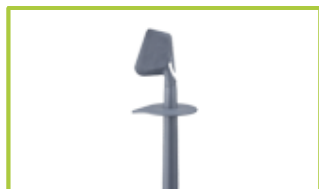
LISTE MED INGREDIENSER FOR 8 PORSJONER

6 o 8	fresh salmon loins, without skin or bones
30 milliliter	olivenolje
350 gram	ris
2	Italian zucchini cut into 0.5 cm slices.
2 teskje	dried dill
1/2	onion cut in two
1 fedd	Hvitløk
30 gram	Smør
300 milliliter	crema de leche (35% de grasa)
1	crumbled vegetable stock cube
3 matskje	concentrated tomato
100 gram	capers
12 gram	cornstarch (dissolved in 40 ml of cold water)
1	raw beets cut into eight pieces
500 milliliter	Hett vann
500 milliliter	Kaldt vann
	salt and pepper to taste
1 matskje	oregano

TRINN FOR TRINN - TILBEREDNING

For å se hvordan dette tilberedes må du [logge deg inn](#).

VERKTØY



Spatel



Vapore



Steaming kurv