



## Salmon and Dill crispy Rice Dumpling.

Basic Recipe for Siemens varioSpeed Ovens.  
Oven Recipe, Microwave combination.

### Category of dish

Dinner –  
Medium  
Calorie

### Cooking accessories

Universal pan,  
Ovenproof dish,  
Ovenproof bowl,  
Wire rack

### Nutrition facts

Energy (Kcal): 754  
Protein (g): 35.6  
Carbohydrate (g): 84.1  
Total fat (g): 21.7

### Tips

Try cooked tuna, umeboshi pickled plum or even  
sundried tomatoes for alternative fillings.

## For 4 servings

### INGREDIENTS

#### Rice:

300 g Japanese round grain rice  
400 g water, for cooking

#### Salmon:

175 g salmon fillet,  
skinless and boneless  
1 pinch salt

#### Glazing:

60 g miso  
60 ml mirin

#### Sauce:

100 ml olive oil  
60 g honey  
30 g yellow mustard  
40 ml lemon juice  
½ tsp salt, 2 g

#### Garnish:

½ cup of dill leaves, about 6 g

#### In addition:

sunflower oil  
for greasing the pan

### PREPARATION

1. Strain the rice under running cold water until water runs clear, moving gently with your hands. Place the rice in an ovenproof dish together with water and cover with lid.
2. Cook rice as indicated.
3. Meanwhile, gently wash the salmon fillet under cold water and pat dry. Sprinkle with salt and grill as indicated.
4. While the salmon is cooking, fluff the rice and divide it into 8 equal portions, spread over the universal pan. Create a small dent in the center of each rice portion.
5. Flake the salmon into chunks and distribute it into the dents in the center of the rice.
6. Divide the dill leaves on top of the salmon and cover the filling with rice from the sides. Keep some leaves for decoration.
7. Form each portion into a triangular shape with your wet hands, making sure to compact the rice as much as possible to stop the rice dumplings from falling apart when you grill them. Try to make the sides flat so the rice will grill evenly. Transfer onto a plate.
8. Grease the universal pan and put the dumplings onto it.
9. Combine all ingredients for glazing in a bowl. Brush the dumplings generously with the glazing and grill as indicated.
10. In the meantime, blend all ingredients for the mustard sauce and set aside.
11. Let the dumplings rest for about 2 minutes in the pan before serving.
12. Top with fresh dill leaves and serve alongside mustard sauce.