

Crispy Salmon with Ginger Sauce

Recipe By *Michal Frischman*



Cooking and Prep:  25
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Shavuot, Chanukah

Diet: Pescetarian, Gluten Free

Source: Family Table by Mishpacha Magazine

Cuisines: Asian

This crispy salmon is a staple in my house, usually served over a big green salad. For those squeamish about keeping the skin on, it's really the best part. Try it! If it's not for you, just pour the sauce over the salmon and bake it for 20 minutes on 375 degrees Fahrenheit (190 degrees Celsius). Recipe by Michal Frischman.

Ingredients (7)

Main ingredients

- 6 6-ounce (170-gram) salmon fillets, skin on
- 1 and 1/2 tablespoons grated ginger or 4-5 cubes [Dorot Gardens Frozen Ginger](#)
- 4 cloves garlic, crushed or 4 cubes [Gefen Frozen Garlic](#)
- 1/4 cup mustard

- 1/4 cup maple syrup (depending on how potent your ginger is, you may need an extra tablespoon of syrup to balance it out)
 - 2 tablespoons water
 - 2 tablespoons white miso paste (*optional*)
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Start Cooking

Prepare the Fish

1. Pat your salmon fillets completely dry and sprinkle all over with salt, including skin.
2. Spray a nonstick frying pan with cooking spray and cook the fillets skin side down over medium heat, until the skin is completely crispy and the fish is cooked about three-quarters of the way through, about 8-10 minutes. You'll see quite a bit of rendered fish oil come out into the pan. When the skin is fully crispy, flip the fish over and cook until it's finished, about another three minutes.
3. While the fish is cooking, combine the remaining ingredients in a small saucepan and bring to a bubble. Lower the heat and let simmer for another five minutes.
4. Serve the sauce under the fish, and serve the fish skin side up so it doesn't become soggy.

Note:

If your fillets don't all fit in one frying pan, cook it in batches and let the first batch rest, skin side up, in a 175-degree- Fahrenheit- (80- degrees- Celsius)-oven until ready to serve.

Credits

Photography: Hudi Greenberger

Food Styling: Renee Muller