

# RECIPE CARD

BY CHEF *Gonzalo Garcia*

## SWEET SOY SALMON BOK CHOY OVER WHITE RICE

### **INGREDIENTS**

#### ***for Sweet Soy Glaze:***

- ½ cup soy sauce
- ½ cup mirin
- ½ cup water
- 4 Tbsp rice wine vinegar
- 2 Tbsp brown sugar
- 4 garlic cloves (*peel & chop*)
- 4 Tbsp ginger (*peel & chop*)
- Corn starch

Yields 2qts

### **SAUCE PROCEDURES**

Add all components except the corn starch to sauce pan. Bring to a boil while stirring. Add the corn starch at the end after all the other ingredients are all fully incorporated to get the correct consistency.

## **INGREDIENTS** for *Lemon Beurre Blanc Sauce*:

- 2 sprigs of thyme (*aromatics*)
- 1 garlic clove (*lightly crushed*)
- 4 oz fresh lemon juice
- 1 lb diced butter
- ½ cup shallots (*diced small*)
- ½ cup white wine

## **SAUCE PROCEDURES**

1. Add garlic and thyme to sachet.
2. Heat sauce pan to medium low heat.
3. Add knob of butter to pan let melt before adding diced shallots. You only want to cook shallots until transparent.
4. Use white wine to deglaze fond from pan, add lemon juice.
5. You can now add our sachet with the aromatics.
6. Slowly add butter while stirring, all this is done on low to medium heat.

## **PAN-SEARED SALMON**

1. Turn on pan to medium high heat, add oil.
2. Pat salmon dry, season with salt pepper
3. When pan is hot, sear salmon skin-side up, until golden brown crust is reached (just under 1 minute).
4. Wash bok choy before preparing.
5. Bok choy should be cut in half or into quarters (depending on size).
6. Tossed in salt and pepper - steam for 10 minutes.

### **Main Ingredients:**

- Salmon - skin off
- Bok choy
- Tagarashi
- Sesame seeds
- White rice

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