



KUMAR'S

酷玛印度风味Tandoori三文鱼配泰国青柠和九层塔

TANDOORI SALMON WITH THAI LIME AND BASIL

原材料

- 500克三文鱼切成大片
- 150克Tandoori调味酱
- 25克油
- 75毫升鱼高汤
- 1颗泰国青柠

烹饪方法

- 放三文鱼入预热过的烤箱，以180摄氏度烤8分钟。放油入锅，大火翻炒调味酱几分钟后，加入鱼高汤。当三文鱼做好后，淋上炒好的酱料。
- 装盘时用青柠和九层塔装饰。



INGREDIENTS

- 500g salmon cut into large pieces
- 150g tandoori paste
- 25g oil
- 75ml fish stock
- 1 thai lime
- Thai basil

PREPARATION

- Cook the salmon in the oven at 180°C for about 8 minutes.
- Stir fry the tandoori paste the oil for a couple of the minutes, add the fish stock.
- When salmon is cooked, Add the tandoori paste mixture on to the top of the salmon.
- Garnish with lime and basil.

