

Steamed salmon with vegetables



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Ingredients:

pepper stripes (red & yellow)

carrots

broccoli

brussel sprouts

onion

beetroot

300 g salmon fillet
3 cm thick

Workflow:

1. Cut pepper into ca 10 mm stripes, peel carrots and cut into slices ca 5 mm thick.
2. Clean broccoli and divide into small chunks, clean brussel sprouts.
3. Cut onion and beetroot into small cubes.
4. Season salmon with pepper and place it on the small perforated steam container
5. Season vegetables with Mediterranean spices and olive oil, and arrange them on the universal pan (ca 200g of each vegetable, so that the total weight is ca 800-1000 g). You can also mix them on the cooking tray.
6. Place salmon tray in the unpreheated oven on Level 3 and steam for 8 minutes, then add tray with vegetables on Level 1 and steam together additional 15 minutes.

Setting procedure:

Steam cooking 120°C
Total cooking time 23 minutes
(**without** preheated oven)

Steam Function Plus

Use Home Connect App to send recommended settings to your oven



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