

กินดี มีสุข



## Salmon Steak Risotto with Shoyu-Teriyaki Sauce

### Ingredients

• Salmon Steak	150	g
• Risotto Rice	1	measuring cup
• Diced Onion	1	piece
• Spring Onion	1	piece
• RosDee Chicken Flavour	1	tsp
• Takumi-Aji Shoyu I Pun	1/2	tsp
• Takumi-Aji Teriyaki Sauce	2	tbsp
• Parmesan Cheese	1	tbsp
• Fresh Cream	1/4	measuring cup
• Water	2	measuring cup
• Pepper for Seasoning and Grilling Salmon		
• Salt for Grilling Salmon		

### Our Products



RosDee  
Chicken Flavour  
รสดี สาคี



Takumi-Aji  
Shoyu I Pun  
ทาคุมิ-อาจิ  
โชยุญี่ปุ่น



Takumi-Aji  
Teriyaki Sauce  
ทาคุมิ-อาจิ  
ซอสเทริยากิ

### Cooking Method for Risotto and Teriyaki Sauce

1. Making the soup by mixing **RosDee Chicken Flavour** with water. Stir until well blended.
2. Stir-fry the onion over medium heat until cooked (the cooked onion should be in white color). Do not overcook otherwise the onion will be burnt.
3. Add risotto rice into the pan, and continue stir-frying with onion. Slowly add in water, and stir until the rice is cooked. Add in fresh cream, following by parmesan cheese, and sliced spring onion. Continue stir-frying until all ingredients are mixed. Season with salt, pepper and **Takumi-Aji Shoyu I Pun**.
4. Warming the sauce by adding **Takumi-Aji Teriyaki Sauce** into the pan, and cook until boiled. Set aside.
5. Place the risotto rice on the plate, following by the salmon steak. Pour the **Takumi-Aji Teriyaki Sauce** on top of the steak. Salmon Steak Risotto with Shoyu-Teriyaki Sauce is ready to serve.

### Cooking Method for Salmon Steak

1. Wash the salmon steak, and absorb water with paper towel. Season the salmon with salt and pepper.
2. Fill the pan with oil. Grill the skin side of the salmon steak in the pan over high heat. Lower the heat to be medium. When the center of the salmon steak is cooked, flip over to the other side. Make sure that all sides of the salmon steak is cooked, and then set aside.