



# Poached Salmon



## Ingredients

### Salmon

Salmon fillet on skin	250 gr
Onion	1/2
Celery	50 gr
Carrot	50 gr
Knorr Chicken Powder	1 tsp
Water	500 ml

### Root Salad Anchovy Dressing

Carrot, peeled and minced	50 gr
Radish, wash and slice	50 gr
Bengkuang, peeled and chopped	50 gr
Best Food Mayonnaise	75 gr
Anchovy fillet, chopped	2 tsp
Chives, chopped	1 tbps

### Aligot Potato

Knorr Potato Flakes	50 gr
Liquid milk	300 ml
Mozarella cheese	175 gr
Butter	1 tbps
Knorr Chicken Powder	1 tsp

## Cooking Methods

### Preparing the Salmon

1. Heat the water along with onions, carrots, celery sticks, and lemons. After boiling, reduce the heat. Boil salmon for about 3 minutes. Remove and soak in ice water, drain.

### Making the Root Salad Anchovy Dressing

1. Mix all ingredients of Root Salad Anchovy Dressing (except radish) in a container, stir until evenly distributed. Set aside, save in chiller.

### Make the Aligot

1. Heat the liquid milk to a boil in a sauce pan, then mix and stir evenly with Knorr Potato Flakes, turn off the heat. Then mix evenly again with grated cheese mozarella, butter and Knorr Chicken Powder. Set aside.

### Finishing

1. Arrange in a bite size plate: aligot mashed potato, poached salmon, and salad. Serve.