

Grilled Salmon Fillets with Wasabi & Lemon Cream Sauce



2 Servings

Ingredients

Wasabi & Lemon Cream Sauce:

- 2 Tbsps sour cream
- 1½ Tbsps mayonnaise
- 1 - 2 tsps wasabi
- Juice from ½ lemon
- 1 tsp light soy sauce
- About 3 tsps chopped spring onion (aka scallion)
- Water

Grilled Salmon:

- 1 Tbsp cooking oil
- ½ Tbsp light soy sauce
- Generous amount of freshly milled black pepper
- Juice from ½ lemon
- 2 salmon fillets
- Dried chilli flakes

Instructions

1. To make the sauce, whisk all the ingredients except for the water in a small bowl with a fork until well mixed. Add water gradually to your desired consistency. I actually like the consistency to resemble a thick cream. Cover with a cling wrap and set aside in the fridge.
2. While waiting for the griddle to be heated over the stove, on large flat plate, whisk together cooking oil, soy sauce, pepper and lemon juice. Coat the salmon fillets with the marinade on both sides.
3. Gently place the salmon fillets over the griddle and cook on both sides until golden brown and the flesh turned opaque on the sides of the salmon fillets.
4. To serve, place the salmon fillets on a flat plate and spoon the wasabi-lemon cream sauce over them. Garnish with more freshly milled black pepper, dried chili flakes and chopped spring onions. Serve immediately with your choice of steam vegetables. My pick was steamed green beans.