



Citrus Marinated Salmon & Vinegar Rice

Serves 4

Ingredients

For the citrus salmon:

2 salmon fillets

½ grapefruit, squeezed

½ orange, squeezed

1 lemon, squeezed

½ bunch of chopped coriander

½ bunch of chopped mint

½ tablespoon fine sea salt

For the vinegar rice:

1 cup rice

3 tablespoon rice vinegar

½ tablespoon fine sea salt

1 tablespoon sugar

1 tablespoon water

Directions:

Salmon preparation: cut the salmon fillets at ½ inch thick. In a bowl, place the salmon slices and cover it with sea salt. Let it rest in the fridge for 15 minutes. Meanwhile, mix all the citrus juices together. Rinse the salmon, place it in the juice mixture and let it marinate for an hour.

Rice preparation: in a sieve, rinse the rice with running water then drain the water off. Place the rice in a pot and add water until just above the rice. Bring it to a boil. Cook covered on a medium heat for 12 minutes or until fluffy.

Rice seasoning preparation: in a glass, stir the rice vinegar, sugar, and sea salt. Let it rest for 5 minutes until sugar is entirely dissolved. Pour the seasoning into the cooked rice and mix carefully.

Serve the salmon with a bit of marinade and the rice on the side.