



Basil-Ginger Olive Oil-Poached Salmon

Prep Time: 00:20
 Recipe Time: 00:30
 Temperature 55C

Ingredients

- 2 skinless center-cut salmon fillets
- Kosher salt and freshly ground black pepper
- ¾ cup extra virgin olive oil
- 1 large shallot, sliced in thin rings
- 12 whole Thai basil leaves, lightly bruised
- 1 teaspoon minced ginger
- 3 ounces mixed greens, for serving
- 1 lemon

Directions

1. Set the Cooker to 55°C.
2. Generously season the salmon with salt and pepper. Place the fillets in a large zipper lock bag. Add the olive oil, shallot slices, basil leaves, and ginger. Gently mix the ingredients together. Seal the bag using the immersion technique.
3. Place the bag in the water bath and set the timer for 25 minutes.

Finishing Steps

1. When the timer goes off, remove the bag from the water bath. Place the mixed greens on a serving platter. Carefully remove the salmon from the bag and place on top of the greens. Zest the lemon over the salmon.
2. Strain the oil mixture through a fine mesh strainer into a medium bowl. Juice the lemon into the olive oil. Whisk to combine and drizzle over the salmon and greens. Serve.

