



Sous Vide Salmon with Curried Honey Mustard Glaze

Prep Time: 00:20

Recipe Time: 00:30

Temperature 50C

Directions

1. Set the Cooker to 50°C.
2. In a small bowl, mix together honey, mustard, and curry powder. Season to taste with salt and pepper.
3. Spread half of the honey mustard onto the salmon. Place the salmon in a large zipper lock bag and seal using the water immersion technique. Place in the water bath and set the timer for 25 minutes.
4. About 5 minutes before the salmon is finished, heat the broiler to high.

Ingredients

- 4 teaspoons honey
- 1 tablespoon Dijon mustard
- 1 teaspoon curry powder
- Salt and freshly ground black pepper
- 1 (12-ounce) skin-on salmon filet
- Chopped fresh parsley, for serving

Finishing Steps

1. When the timer goes off, remove the bag from the water bath. Carefully remove the salmon from the bag and place on a foil-lined broiler-safe baking sheet. Broil until the glaze is bubbling and starting to brown, 1 to 3 minutes.
2. Transfer the salmon to a serving plate and garnish with parsley. Serve, passing additional honey mustard on the side.

