Main dishes / Indonesia

salmon fillet with white cabbage and potatoes · Indonesia

Gently cooked fish, potatoes and white cabbage make a practical Indonesia-inspired dinner.

Time 40 min **Servings** 4

What you'll need.

- ☐ 600 g boneless salmon fillet
- ☐ 700 g peeled potatoes
- ☐ 500 g white cabbage
- ☐ 30 ml neutral cooking oil
- ☐ 25 ml kecap manis
- ☐ 10 g finely grated fresh ginger
- ☐ 2 g ground coriander seeds
- ☐ salt and pepper to taste

Let's make it.

01 Cut the potatoes into even pieces and boil for about twenty minutes until completely tender.

02 Clean and chop the white cabbage, then boil or steam for 12 minutes until cooked.

03 Heat the oil in a frying pan. Pat the fish dry and place it carefully in the pan.

04 Cook the boneless salmon fillet in a separate pan to at least 63°C at the centre; the fish should flake easily.

05 Plate the fish, potatoes and vegetables. Loosen the listed flavourings with warm cooking water and spoon over.

AI-developed, not kitchen-tested.

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