



Ginger & Truffle Salmon Packet

By Chef Veera Gaul, Ph.D.



Ingredients

2 tablespoons O&V [Truffle Soy Sauce](#) *
1 tablespoon honey
1 tablespoon O&V [Honey Ginger vinegar](#) *
½ teaspoon fresh cracked pepper
½ teaspoon red chili flakes (more to taste)
½ lb broccoli florets
1 ½ inch piece ginger, peeled and julienned
2 spring onions
2 skinless salmon fillets (5 oz each)
2 portions steamed white or brown rice or mashed potatoes
Lime wedges to serve
Salt and pepper to taste

Preparation

Preheat the oven to 425 F. Prepare the rice.

Chop the broccoli, into medium sized florets, separate the green part of the spring onion and slice fine. Thinly julienne the white parts of the spring onion.

In a bowl, combine the truffle soy sauce, honey, and honey ginger vinegar along with the fresh cracked pepper.

Fold two 15-inch square pieces of parchment paper in half. Starting at the fold of each piece, draw a half of a large heart shape. Cut along the lines and open to create a large heart-shaped piece of paper.

Divide the broccoli florets between the two pieces of parchment paper, laying them on one side of the crease of each parchment piece. Top the florets with a piece of salmon.

Divide the truffle soy and honey mixture over the salmon pieces and top with the whites of the spring onion and the ginger juliennes. Add salt and pepper to taste.

Fold the parchment at the crease over the fish and broccoli and starting at the top of the heart, make small, tight, overlapping folds along the outside to seal the packet (leave enough space inside the packet over the fish).

Place packets on a baking sheet and place in the oven for 12-15 minutes (depending on the thickness of the salmon).

Remove from the oven and transfer packets to individual plates. Open the packets, garnish the fish with the finely sliced green parts of the spring onion. Serve with steamed rice or mashed potato and a wedge of lime.

Serves 4

Active time 15 minutes Total Time: 30 minutes

Notes

* Traditional soy sauce combined with the powerful flavor and aroma of truffles this [Truffle Soy Sauce](#) has a unique fusion of flavors that is irreplaceable. However, you may simply use plain soy sauce or oyster sauce although that will certainly change out the flavors of this dish.

The [Honey Ginger vinegar](#) adds a nice sweet and tangy component along with another layer of ginger flavor. You can substitute with our [Lime & Ginger vinegar](#) or a high-quality rice wine vinegar and add a little more honey and ginger to the recipe.

Categories: Entrée, Gluten Free, Dairy Free, Seafood, Fish, Broccoli, Easy Weeknight Meal, Quick Dinner, Salmon, Broccoli, Ginger, Truffle Soy Sauce, Honey Ginger Vinegar, Lime Ginger Vinegar, Easy Entertaining, 30-Minute Meal,