**Steamed asian salmon**

Ingredients:

* 400 g salmon filets
* ¼ tsp salt
* ¼ tsp ground pepper
* 4 slices fresh ginger
* 3 garlic cloves
* 2 lime slices

Sauce:

* 50 ml soy sauce
* 50 ml mirin
* 50 ml Japanese cooking wine-sake

Method:

1. Season 400 g salmon fillet with salt and paper.
2. Place fresh ginger, garlic and salmon fillet in the steaming basket.
3. Lay 2 lime slices on top of salmon fillet.
4. Remove the inner pot and insert the trivet.
5. Pour in 250 ml water and insert the steaming basket.
6. Place the inner pot into the cooker.
7. Close the lid and turn the exhaust valve to sealing position.
8. Select the steam function, adjust it to low and press start.
9. When done, cut off power supply and turn the exhaust valve to venting position to release the steam.
10. Open the lid and carefully remove the steaming basket.
11. Bring 50 ml sake, 50 ml soy sauce and 50 ml mirin to a boil.
12. Mix 2 tsp cornstarch with 2 tbsp water, pour in the sauce and whisk.
13. Serve the salmon with teriyaki sauce and a side of sauteed vegetables.