



Recipe for: *Sesame Crusted Salmon with a Ginger Sauce & Wasabi Crème Fraiche*

From the kitchen of: *Foster's Boiler Room*

8 oz Salmon Filet

1 teaspoon black sesame seeds

1 teaspoon white sesame seeds

Ginger Sauce:

1 cup Pineapple Juice

1 teaspoon chopped Garlic

1 Tablespoon chopped Ginger Root

1 Tablespoon Brown Sugar

1/4 cup Soy Sauce

Juice of one Lime

Thicken with cornstarch

Wasabi Crème Fraiche:

1 Tablespoon prepared Wasabi

1 teaspoon Maple Syrup

1/4 Crème Fraiche or 1/4 cup Sour Cream (can be substituted)

Cooking Instructions:

Season Salmon with Salt and pepper

Rub in sesame seeds

Pan sear for 2 minutes

Bake in oven for 5 minutes at 375

Ginger sauce:

Bring ingredients to a boil and thicken with corn starch

Wasabi Crème Fraiche:

Mix ingredients together

