

Jellyfish Salad Recipe

Ingredients: Serves 4

100g shredded jellyfish
150g cucumber
1 tablespoon sesame seeds (fried lightly)
2 tablespoons chopped garlic

Seasonings:

1 teaspoon light soy sauce
4 tablespoons chili sauce
1 tablespoon sesame oil

Method:

Wash the cucumber, peeled and scrape the seeds from the center and discard. Cut into shreds. Keep aside. Rinse the shredded jellyfish, blanch into boiling water for a while. Dish up and soak in the cool water, for approximately 4-6 hours. Remove, drain well, then chill in the fridge before serving. Heat up sesame oil to fragrant chopped garlic. Add in seasoning to cook until boil. Remove from heat, leave aside to cool. Then blend in shredded jellyfish to mix well. Place on the cucumber shreds, top with fried sesame seeds. Serve immediately.

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