

Salmon Sashimi Salad Recipe

Ingredients:

250 g sashimi-grade salmon
1/2 small daikon* (200g), peeled
1 large carrot
4 scallions (white part only)
1 tablespoon pickled ginger*
1 teaspoon toasted sesame seeds

Dressing:

2 tablespoons soy sauce
2 tablespoons mirin*
1 tablespoon rice vinegar
1 tablespoon vegetable oil
1 teaspoon sesame oil
1 teaspoon castor sugar

Method:

Thinly slice salmon into strips about 2cm x 5cm. Cut daikon, carrot, scallions and ginger into thin matchsticks. Place salmon and vegetables in a bowl. For dressing, whisk ingredients together, then add to salad and toss gently. Serve in small bowls sprinkled with sesame seeds.

*Daikon is a large, long, white radish with a mild horseradish flavor

Pickled ginger (gari), preserved in sweetened vinegar, is a traditional accompaniment to sushi (You will find the above ingredients in Asian and health food shops, selected supermarkets and greengrocers).

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