Seared Salmon Ponzu

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Fish - Gluten - Soy - Sesame

INGREDIENTS

- 72g Salmon
- 1g Black pepper
- 1g Salt
- 48g Avo (6 x 8g slices)
- 60g sushi veg (shredded)
- 5ml Garlic oil (1 tsp)
- 30ml Ponzu sauce (2Tbsp)
- 2g Sesame seeds

METHOD

1. Cut 6 incisions into the salmon fillet
2. Pour on the salmon garlic oil and then use the torched gun to seared it
3. Season the salmon with salt and black pepper.
4. Place the shredded sushi veg on a medium sushi plate.
5. Place the slices of salmon and avo on top of the sushi veg alternating them as you place them.
6. Sprinkle the Sesame seeds over the top.
7. Serve with ginger and wasabi and the Ponzu sauce on the side in a small sauce bowl.

GARNISH

- Ginger
- Wasabi

EQUIPMENT

White Chopping Board
Rolling Mat
Sushi Knife