Asian Crunch Salad

Pickled vegetable ribbons with pickled red onion and ponzu sauce.



Side plate. Small sauce bowl.

Contains Gluten - Soy - Sesame

INGREDIENTS

- 250g Prepared Asian Pickled Salad (see prep recipe)
- 30ml Ponzu sauce
- 10g Pickled red onion (see prep recipe)

METHOD

1. Weigh out 250g of pickled vegetables and lightly squeeze off the vinegar pickle.
2. Place a neat pile of the veggies on a side plate and add the pickled red onion on top.
3. Garnish with sesame seeds and green garnish.
4. Place Ponzu sauce in a sauce bowl and place onto the small plate.
5. Stir the ribbons every half hour, to ensure that they all get covered in the vinegar

GARNISH

- 1g Green garnish
- 1g Sesame seeds OB mix
- 1 Lemon wedge

EQUIPMENT

Large spoon
Airtight container

TIPS

- Be sure to prepare the salad at least 1 hour in advance.

TAKEAWAY

Soup & Salad Bowl with 1x sauce container

WATCH THE METHOD

Asian Crunch Salad https://www.youtube.com/watch?v=XPvgbdCLcLo
Asian Crunch Salad Prep https://www.youtube.com/watch?v=HkxAOHT65a0