Asian Salmon Salad

Cubed salmon with avo crema, veg ribbon mix, cubed avo and tostadas.



Small coloured plate.

Contains Fish - Gluten - Dairy - Soy

INGREDIENTS

- 72g salmon (cut into cubes)
- 30g avo crema
- 20g veg ribbon mix
- 15ml ponzu sauce
- 20g fresh avo (cut into cubes)
- 3pc tostada

METHOD

1. Place the cubed salmon into a bowl and pour the ponzu sauce over the top. Set aside until needed.
2. Spoon the avo crema onto a coloured small plate and flatten slightly using the back of a spoon.
3. Arrange the veggie ribbons over the avo crema.
4. Place the cubed avo on top of the veggie ribbons.
5. Place the cubed salmon on top of the avo, leaving some avo showing. Pour any leftover ponzu sauce over the top.
6. Place the 3 tostadas on the side of the plate.
7. Garnish with a lemon wedge and finely chopped green garnish.

GARNISH

- 1 lemon wedge
- 1g green garnish

EQUIPMENT

- Chopping board
- Vegetable knife
- Scale
- Julienne peeler
- Large spoon
- Sushi knife

WATCH THE METHOD

How to fillet a salmon https://www.youtube.com/watch?v=swG_SQJ_YgA