



Miele

Salmon sashimi, compressed daikon and wasabi

By Miele

24 hours

Preparation time

20 minutes

Cooking time

14 serves

Serves

INGREDIENTS

Compressed daikon

- 1 daikon (small), thinly sliced
- 3 tbsp rice wine vinegar
- 1 tsp sugar

Salmon

- 180 g salmon, pin boned, skin removed
- 1 tbsp dashi
- 1 tbsp rice wine vinegar
- ½ tbsp sesame oil
- 1 tbsp lime juice
- 1 green chilli, finely diced

Wasabi mayonnaise

- 1/3 cup kewpie mayonnaise
- 2 tsp wasabi powder
- 1 tsp fresh lime juice

Garnish

- Lime zest
- Sesame seeds, toasted
- Micro coriander, tatsoi

METHOD

Compressed daikon

1. Place the daikon into a small vacuum sealing bag.
2. Combine the rice wine vinegar and sugar in a bowl and stir until dissolved. Pour the liquid into the bag with the daikon.
3. Place the bag into the vacuum sealing drawer, Vacuum on setting 3 and Seal on setting 3.
4. Place into the refrigerator overnight.

Salmon

1. Using a sharp knife, finely cut salmon into 5 mm dice.
2. In a medium bowl, combine remaining ingredients.
3. Add the salmon and leave to marinate for 20 minutes.

Wasabi mayonnaise

1. Mix all mayonnaise ingredients together and place into a piping bag.

To serve

1. Assemble the daikon rounds onto a serving platter. Spoon a tablespoon of salmon mix into the centre.
2. Top with wasabi mayonnaise and garnish with sesame seeds, lime zest and herbs.

Hints and tips

- Leftover daikon can be used in salads or stir-fry dishes.