



fresh produce



• seafood



• gourmet



Chilean Coho Salmon Belly with Salted Egg and Mantou

Serves: 1

Ingredients

- 2 pcs Chilean coho salmon belly, sliced into ½ inch thick
- 10 pcs mantou, steamed
- 50g Japanese cucumber (Kyuri), sliced
- 50g shallots, sliced
- 1 stalk coriander, finely chopped
- Pickled Vegetables
 - 150 g carrot
 - 150 g white radish
 - 70 ml vinegar
 - 70 ml water
 - 70 g sugar
 - 5g salt

Salted Egg Yolk Sauce

- 40g salted egg yolk paste
- 100 ml milk
- 5g sugar
- 1 stalk curry leaves
- 2g bird's eye chili
- 50g butter

Preparation

1. Pat dry salmon & pan fry until crispy on both sides then set aside.
2. Warm milk in a non-stick pot. Add in salted egg yolk paste, sugar, curry leaves, bird's eye chili. Cook till fragrant.
3. Turn off heat. Whisk in butter till melted & fully combined. Set Aside.
4. Warm vinegar, water & sugar. Once combined, set aside to cool.
5. Add in carrots & white radish. Chill in the fridge overnight.
6. Assemble the mantou, Chilean salmon, kyuri, shallots, coriander, pickled vegetables & salted egg yolk sauce.