



fresh produce



• seafood



• gourmet



Chilean Coho Salmon Skewer with Kiwi Salsa

Serves: 2

Ingredients

- 50g Chilean Coho Salmon belly, minced
- 50g Chilean Coho Salmon tail, minced
- 50g prawns, deshelled and minced
- 20g grated coconut
- 20ml coconut milk
- 25g spice paste
- 15g palm sugar
- 2g bird's eye chili
- 3g kaffir lime leaf
- 3g black pepper
- 2g salt
- 6 stalk lemongrass, finely sliced

Kiwi Salsa

- 1 pc Chilean Gold Kiwifruit, diced
- 1 pc Chilean Green Kiwifruit, diced
- 50g shallots, sliced
- 15g garlic, sliced
- 50g green chilli, finely sliced
- 10ml lime juice
- 5g sugar

Preparation

1. Mix all ingredients (except kiwi salsa) to form a paste. Marinate for 30 minutes.
2. Portion & wrap on the lemongrass skewer into a satay-like stick.
3. Grill the skewer until cooked. Set Aside.
4. Mix all kiwi salsa ingredients & season to taste. Keep salsa chilled.
5. When ready to eat, dip salmon skewer in salsa.