



fresh produce



QUALITY SEAFOOD

• seafood



gourmet



Deconstructed Spring Roll Salad with Pan-Fried Chilean Salmon

Serves: 2

Ingredients

Pan-Fried Salmon

- 250g Chilean salmon, cubed
- Olive oil
- Salt

Peanut Sauce

- 100g smooth peanut butter
- 100g crunchy peanut butter
- 120ml rice vinegar
- 100ml mirin
- 150ml hot water
- 20g sugar

Hoisin Sauce

- 150g hoisin sauce
- 10ml lime juice

Pickled Vegetables & Chilli

- 100g carrots, julienned
- 100g cucumber, julienned
- 10g red chilli, sliced
- 300ml rice vinegar
- 100g sugar
- 100ml water

Garnish

- 2pcs Vietnamese rice paper
- Coriander leaf

Description

Pan-Fry Salmon

1. Season the salmon with salt and pan-fry at medium-to-high heat with olive oil.
2. Once both sides are nicely seared, rest on paper towel.

Peanut Sauce

1. Mix all ingredients together and adjust the consistency according to preference. Set aside.

Hoisin Sauce

1. Mix all ingredients together. Set aside.

Pickled Vegetables & Chilli

1. Mix rice vinegar, sugar, and water together.
2. Add in julienned vegetables and sliced chilli into the vinegar mixture.
3. Set aside to marinate for 15 minutes.

Deep Fried Rice Paper

1. Cut the Vietnamese rice paper into 4 and fry in a heated oil until it puffs up.

Finishing

1. Place the puffed rice paper on a plate and salmon on the puffed rice paper.
2. Place pickled vegetables generously around and drizzle with peanut and hoisin sauce.
3. Garnish with pickled sliced chilli and coriander leaf.