



**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.