

## ORIENTAL SALMON SALAD

### INGREDIENTS

12 x “Queen” size black tiger prawns, cleaned & de-veined (leave the tail-tips on)  
4 x Bamboo skewer sticks  
1 x Medium sized unripe mango  
1 x Red pepper  
1 x Red onion  
1T Castor sugar  
40ml Extra virgin olive oil  
Chermoula Paste (as below)

### Dressing - mix together well

20ml Soy sauce (good quality, preferably fermented)  
10ml Orange juice  
10ml Rice wine vinegar  
½ tsp Grated orange peel (zest)  
½ tsp Dried ginger  
½ tsp Toasted sesame seeds

### METHOD

Wash the greens & drain well. Cut the avo into slices. Mix the greens with the shaved cucumbers & separate onto 2 small plates. Top with avo slices.

Mix the cherry tomatoes & mandarin segments in to the salad.

Toss the salmon slices lightly with the dressing & place on top of greens loosely.

Top the salmon with the shredded spring onions & serve.

Enjoy with a glass of dry blush-wine!