**SALMON PICO DE GALLO – EDEMAME MOLE – NORI TORTILLA**

**1 ptn salmon pico de gallo**

**90 g edemamole**

**8 nachos
sesame seed**

**CURED SALMON**

**3 kg salmon filet, skin on, deboned**

**30 g coriander seed**

**300 g salt**

**150 g sugar**

**15 g black pepper**

* Toast the spice and ground them to powder
* Mix spice with salt and sugar and chopped dill
* In a tray lay a bit of curing mix at the bottom
* Place the salmon skin side down and rub the rest of the curing mix on top
* Cover and leave in the fridge for 1 hours
* Turn over the salmon and leave it another 1 hour
* After curing, take the salmon off and wash it off all curing
* Dry well the salmon and reserve in fridge until use

**NORI TACO**

**100 g rice flower**

**200 g water**

**Nori sheet (2 sheet for 1 ptn)**

**SMOKY RICE VINEGAR (250ml)**

**250 ml sushi vinegar (see recipe)**

**20 g katsuobushi flakes**

* Place the vinegar in a saucepan and bring to a simmer.
* Add the bonito, cover, remove from heat and leave to stand for 10 minutes. Pour through a fine sieve lined with an oil filter into a container and leave to cool.
* Refrigerate until required.

NOTE: Stored in a container, smoky rice vinegar will keep in the fridge for 5 days.

**TAKEMISO**

**500 g white miso**

**540 g sake**

* Mix sake and miso together and cook in a pot until it comes back to the miso consistency

**MISO PONZU**

**50 g takemiso**

**30 g mirin**

**90 g smoked rice vinegar**

**20 g sesame oil**

**90 g lime**

**15 g soy sauce light**

**EDMAMOLE**

**500 g edename bean**

**500 g fresh avocado flesh**

**50 g green chili**

**300 g diced red onion**

**300 g tomatoes deseeded and diced**

**20 g microplaned garlic**

**100 g shizo leaf**

**90 g EVOO**

**300 g lime juice**

**Tabasco to taste**

**Salt to taste**

**PICKLED GINGER**

**700 g ginger (young if possible) Thinly sliced lengthways**

**30 g salt**

* Mix the sliced ginger with the salt and mix well. Let set for 5 minutes
* Rinse the ginger and squeeze well. If the ginger is old and spicy, blanch it in boiling water for 2 minutes
* Once well squeezed and dried, place the ginger in a jar or container

**720 g rice wine vinegar**

**450 g sugar**

**15 g salt**

* Bring all the ingredient to boil
* Pour the mixture on top of the ginger
* Let cool down

**SALMON PICO DE GALLO**

**30 g cured salmon**

**20 g dice jicama**

**10 g red onion dice**

**20 g tomato dice**

**5 g pickled ginger julienne**

**5 g Spring onion**

**20 g miso ponzu**