



Salmon tataki with crunchy vegetable salad



Categoria
Peixe



Tempo de preparação
Médio



Dificuldade
Médio



Custo
Intermediate



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes

To taste: Gallo Red Wine

To taste: Gallo Extra Virgin

- 300g of fresh salmon fillet
- 1 tbsp of grated ginger
- 2 tbsp of soy sauce
- 2 tbsp of sesame seeds
- 1 carrot in fine sticks
- 100g of sliced white cabbage
- 100g of sliced red cabbage
- 1 sliced red onion
- Coriander, to taste
- 100ml of milk
- 2 tbsp of mayonnaise
- 1 tbsp of mustard
- Salt, to taste

Method of preparation

1

In a bowl mix the Gallo Red Wine Vinegar with ginger, soy and with Gallo Extra Virgin Olive Oil.

2

Add the salmon fillet and cover it this mixture and let it marinate for 15 minutes.

3

Cover the salmon fillet with sesame seeds.

4

Prepare the salad.

5

Place all the vegetables in a salad bowl and sprinkle with chopped coriander.

6

In a jar mix Gallo Red Wine Vinegar with milk, mayonnaise and mustard.

7

Season with salt and pepper to taste and stir well.

8

Drizzle the salad with this sauce and mix it. Serve with the salmon in thick slices.

Produtos utilizados



Red Wine
Daily Vinegar



Extra Virgin
Extra Virgin Olive Oil



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www.galloportugal.com

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