

POKE BOWL

Ingredients (For 4 people)

- 240 g sushi rice
- 3 tbsp rice vinegar
- ¼ chopped red cabbage
- 1 handful of grated celery root
- 1 Chioggia beetroot
- 1 handful of grated carrots
- 1 avocado
- 5 pink radishes
- 2 spring onions
- 200 g fresh salmon
- 200 g smoked haddock
- 1 sprig of coriander
- 2 tsp red flying fish eggs
- 2 tsp green flying fish eggs
- 2 tsp sesame oil
- For the dressing:
 - 1 tbsp wasabi
 - 1 dl soya sauce
 - 1 dl sesame oil
 - 1 dl olive oil
 - 5 cl sweet-and-sour sauce

Preparation:

Prepare the dressing by combining the sweet-and-sour sauce, wasabi, soya sauce, sesame oil and olive oil in a bowl.

Rinse the rice thoroughly under cold running water in a colander. Drain it well and boil it in a large volume of salted water according to the instructions on the package. When the rice is cooked, allow it to cool and add the vinegar. Chill to reserve.

Wash and dice all the vegetables.

Arrange the rice in four bowls and top with all the ingredients.

Add the dressing and serve immediately.

