Salmon Poke with Avocado



Serves 4

Ingredients

120 g of fresh salmon, cut into large cubes
1 tablespoon of coriander, mined
1 tablespoon of ginger, minced
2 tablespoons of soy sauce
1 tablespoon of sesame oil
1 tablespoon of sesame seeds
3 tablespoons of mayonnaise
1 tablespoon of Sriracha sauce
1 taro root, sliced with a mandolin
1 avocado, diced
Olive oil
Salt and pepper
1 avocado
½ cup of milk

Preparation

1. In a frying pan, brown the taro slices for a few minutes. Thoroughly drain, salt and set aside.
2. In a bowl, thoroughly blend the coriander, ginger, soy sauce, sesame oil, sesame seeds, mayonnaise and Sriracha sauce.
3. Add salmon and avocado cubes. Season to taste and delicately mix. Set aside.

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4. Avocado cream: mix the avocado, milk and a pinch of salt in a blender until smooth and creamy.
5. Top taro chips evenly with the poke.
6. Garnish with sesame seeds and 1 tsp. of avocado cream.