

Salmon Poke with Avocado



Ingredients

- 120 g of fresh salmon, cut into large cubes
- 1 tablespoon of coriander, minced
- 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

Serves 4

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.

