

SGAMBAROS RECIPES

SGAMBARO'S SMOKED SALMON – LOX AND ZUCCHINI SALAD WITH CUCUMBER DRESSING

SERVES: 2 PEOPLE

SALAD

INGREDIENTS

- 1 pkg Sgambero's smoked salmon Lox 170-gram package
- 1 large carrot (outer peels not to be used for salad)
- 1 or 2 zucchini

DIRECTIONS

- Save 1 or 2 slices of the Lox for garnishing the top of the salad, julienne the rest of the Lox and place into large mixing bowl.
- With a potato peeler pull ribbons from carrot and the outer part of the zucchini (green skin). Avoid using the seedy inner part of the zucchini core.
- Add desired amount of dressing to create your salad, mix well and add salt and Freshly milled Black pepper to taste
- Place in a open faced bowl
- Top with one or 2 slices of the Lox you set aside

Optional: Garnish with lemon wedge and pea shoots

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DRESSING

INGREDIENTS

- 3oz olive oil
- 6oz mayonnaise – homemade or store bought
- 3oz white balsamic
- 1 cucumber
- Approx. 2oz of each Fresh Parsley, basil, cilantro
- 2oz Green onions
- Small Yellow onion
- Half teaspoon of curry powder
- Pinch of sea salt & chilli flakes

DIRECTIONS

- *In a food processor combine all ingredients except mayonnaise and blend to a fine mince.*
- *Then fold the cucumber mix into the mayonnaise, then finish with a whisk mixing it well.*

RECIPE CONTRIBUTED BY:
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SABOR

RESTAURANT