



SGAMBARO'S ATLANTIC COLD SMOKED SALMON

### **LOX SASHIMI RECIPE**

CLASSIFICATION: PLATED APPETIZER

SERVES 2 PEOPLE

#### **INGREDIENTS**

- .170 GRAM PACKAGE OF SGAMBARO'S ATLANTIC COLD SMOKED SALMON
- 4 tbsp low-sodium Soya Sauce, such as Kikkoman's
- Wasabi – preferably powder, but pre-mixed wasabi paste sold in the tube will work as well
- 2oz finely diced red onion
- Small bunch of fresh chives, diced
- Pickled ginger, for garnish
- Fresh milled black pepper, to taste

#### **INSTRUCTIONS:**

- Take the smoked salmon out of the package, and let stand at room temperature for at least 30 minutes.
- If using wasabi powder, mix with water as per the package directions, prepare and set aside.
- Please 2 tbsp soya sauce on your serving plate and spread to cover the base of the plate using a circular tilting motion, being careful not to touch the rim of the plate.
- Arrange the lox evenly amongst the plate spreading it out in the centre to create a circle.
- Drizzle more soya sauce on top according to your taste, and sprinkle with red onion and chives.
- Garnish edge of plate with a dollop of wasabi and a nice pinch of pickled ginger.
- Finish with freshly milled black pepper to taste

**TIP:** It is important that the lox is room temperature for serving, so be sure to take the lox package out of refrigerator at least 30 minutes prior to plating.