



Sashimi Grade Salmon Cube Poke with Mango Rice Bowl (Serves 4)

Ingredients:

Crane Bay® Sashimi Grade Salmon Cubes, 1 inner bag, 16oz.
 Avocado, 1pc, small diced
 Fresh Mango, 2pcs, small diced
 Scallions, 3 stalks, finely chopped
 Kaiware sprouts or microgreens, ¼ cup
 Black toasted sesame seeds, 2TB
 Steamed short grain rice – 4 bowls, separated

Citrus Ponzu Sauce:

100 ml Rice wine vinegar	1 lemon juice, strained
100 g sugar	½ orange zest
80-90 ml Soy sauce	½ orange juice, strained
1 Grapefruit juice, strained	7 g konbu seaweed
½ Grapefruit zest	5 g bonito flakes
½ Lemon zest	

Preparation:

Sesame seeds: In a small saucepan, add sesame seeds over medium-high heat and swirl around for about 2-3 minutes until fragrant. Set aside to cool slightly and use when ready.

Citrus Ponzu: Bring sugar and vinegar to a boil, stirring to dissolve sugar. Remove from the heat. Add the remaining ingredients, stir to mix, strain and leave in refrigerator until ready to use. Can make ahead and store in refrigerator for up to 7 days.

Salmon Cubes: Remove from package, and damp dry on several pieces of paper towels. In a medium bowl, combine salmon cubes with avocado, mango, and scallions. Add 3TB of Citrus Ponzu and fold to mix gently. Reserve remaining Citrus Ponzu sauce for one week in the refrigerator.

Plating: In 4 separate pasta bowls, add 1 bowl of rice, topped with an equal amount of poke mixture. Garnish with sprouts and sprinkling of toasted black sesame seeds. Serve immediately.

Please contact your DNI Group representative today.

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