



## Togarashi Panko Breaded Crane Bay<sup>®</sup> Sashimi Grade Atlantic Salmon (Serves 6-8)

### Ingredients:

1 Crane Bay<sup>®</sup> Sashimi Grade Atlantic Salmon Trim E,  
3-4lbs fillet – cut into 3oz. portions, rectangular shape pieces  
1 cup of all purpose flour seasoned with 1 tsp salt,  
1 tsp black pepper & 1TB shichimi togarashi  
6 eggs, scrambled  
2 cups of panko breading, store bought or  
of homemade use sourdough loaf

2 lemons, cut in wedges  
6TB fresh kaiware or micro greens  
Vegetable oil for frying

**Spicy mayo sauce; to taste:** Sriracha – 20%, Mayo – 40%,  
Rice vinegar – 10%, Agave – 5%, Ketchup – 25%

### Preparation:

1) Heat vegetable oil to 350°F, test with thermometer to keep accurate temperature especially if using a pot. (If using pot of oil, fill to about 2" of oil.) 2) Using 3 separate hotel pans, place flour, eggs and panko each in its own pan. 3) Take 2-3 pieces of salmon at one time. Cover in flour knocking off excess, then roll in egg with other hand, keeping first hand dry. Place in panko and use dry hand to cover and press panko onto both sides. Set aside on sheet pan and continue until all salmon pieces are panko coated. Salmon should yield 16-20 pieces from fillet. 4) Fry in batches, 2-3 pieces should cook about 1 minute each side or until a nice golden crust has formed. Take out and rest on a mesh rack over a sheet pan. 5) Plate 2-3 pieces of salmon with a drizzle of spicy mayo topped with a pinch of micro greens. Served with lemon wedges on the side.

**Please contact your DNI Group representative today.**

**Telephone:** (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com