

Sake Salmon and Cucumber Finger Sandwich

Ingredients for the sake salmon

500 gm salmon fillets, skinned, boned
and blood line removed
½ cup blond miso
50 ml sake

Mix the miso and sake together and rub all over the fish. Place in a container, cover & place in the fridge for 12 hours. Remove the fish from the fridge and rinse the paste off under cold water. Pat dry with paper towels and return to the fridge.

Wasabi dressing

1 tsp wasabi powder
1 tsp sake
50 ml olive oil

Mix all ingredients together and place in a squeeze bottle.

Spicy roe dressing

¼ cup Japanese mayonnaise (kewpie)
1 tsp chilli oil
1 tbsp flying fish roe (tobiko)
½ tsp roasted sesame oil

Mix all ingredients together and place in a squeeze bottle.

Pickled cucumber

1 English cucumber, peeled,
halved, seeded
50 ml rice vinegar
50 ml mirin

Slice cucumber on a mandolin in long slices and mix the rice vinegar and mirin. Place in the fridge overnight.

Method

1. Cut white toast bread into long slices, remove rind.
2. Lay onto with cling film laid out table, with the bottom and top slice facing each other on the short end.
3. Squirt wasabi dressing and roe dressing onto both halves and spread evenly and thinly.
4. Slice the salmon thinly and slanted and lay onto bottom slices of bread.
5. Top with pickled cucumber.
6. Top with top slice of bread and press lightly.
7. Pile sandwiches into a food pan, cover with wet paper towels and chill for two hours.
8. Cut sandwiches into finger-sized portions.