New Style Sashimi à la Nobu



Ingredients

♥ 400 g raw salmon (sashimi quality, see tips)
♥ 2 tbsp sesame seeds (white and black)
♥ 2 tsp pressed garlic
♥ 1 tsp finely grated fresh ginger
♥ fresh chives

Sauce:
♥ 1 dl soy sauce
♥ 0.5 dl sesame oil
♥ 0.5 dl olive oil
♥ 0.5 dl orange juice
♥ 0.5 lime

Serving:
♥ 1 dl pickled ginger
♥ 1 dl soy sauce
♥ 0.5 chili

Instructions

Slice the salmon thinly (see tips).

Arrange the salmon slices on a platter with edges as I've done here, or in circles on 4 plates.

Sprinkle on white and black sesame seeds.

Place soy sauce, olive oil, and sesame oil in a small saucepan. Heat until the mixture becomes really hot.

Pour the hot sauce over the fish (it will sizzle a bit).

Add pressed garlic and grated ginger paste on the salmon. Garnish with chives.

Then pour orange juice and squeezed lime into the soy sauce. The orange juice doesn't blend with the soy sauce, giving the sauce a cool appearance! □□

Provide a small bowl with pickled ginger and a small bowl with soy sauce with thin slices of chili. Serve immediately!

Tips

♥ It is important to use salmon of sashimi quality, which can be prepared straight out of the package. I use the back loin of the salmon.

♥ To make it easier to cut the salmon into thin slices, it's beneficial to keep it in the freezer for 30 minutes first. This will make it firmer and easier to slice.

♥ If you can get hold of yuzu juice, feel free to use it instead of orange juice.

♥ The dish should be served freshly made.

♥ Also see **Classic salmon sashimi**, **Sashimi with mango and avocado**, and **Sashimi salad with avocado and wasabi cream**.

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