

## Prosperity Toss / Yu Sheng with Sencha Plum Sauce



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A major feature in this 'salad' is raw fish although smoked fish, sliced abalone or yuba mock fish can be substituted.

- Sub Category Name  
Food  
Main Courses  
Savory
- Recipe Source Name  
Tea Inspired Festivities
- Festivities Name  
Chinese New Year Festival

### Used Teas



t-Series Sencha Green  
Extra Special

### Ingredients

#### Prosperity Toss / Yu Sheng with Sencha Plum Sauce

- 100g smoked trout, thinly sliced
- 2 cups white radish, thinly shredded
- 2 cups carrot, thinly shredded
- 1 cup cucumber, thinly shredded
- 1 tsp red pickled ginger, thinly shredded
- 1 cup pickled leeks, shredded
- 1 cup pickled turnip, shredded
- 1 pomelo segment, loosely broken into smaller parts
- 1/4 cup of chopped peanuts, roasted and unsalted
- 1/2 cup toasted sesame seeds / crushed peanuts
- 1 tbsp five spice powder
- 1 tsp cinnamon powder
- 1/2 cup whole-wheat crackers, crushed
- 4 sprigs of fennel

### **Sencha Green Tea Plum Sauce**

- 1/2 cup plum sauce
- 1 tbsp sesame oil
- 1/4 cup concentrated Dilmah Sencha Green Extra Special tea (10g to 60mls hot water)
- 1 tsp peanut / corn oil
- 1 tsp sesame oil
- 1/8 tsp five spice powder

### **Methods and Directions**

#### **Prosperity Toss / Yu Sheng with Sencha Plum Sauce**

- To make the sauce, combine all dressing ingredients and set aside.
- Arrange the fish slices in the centre of a large platter.
- Place each type of vegetable in sections around the platter.
- Sprinkle the pickled ginger, peanut, sesame seeds, parsley and whole-wheat crackers over the vegetables.
- Pour the dressing over evenly and serve.