

Salmon Sashimi ‘My Way’



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Bites of fresh Ora King salmon wrapped in cucumber ribbons are topped with wasabi, soya jelly and Wakame salad to be served dressed in ginger syrup and sprinkled with crunchy sesame seeds.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

Salmon Sashimi ‘My Way’

- 1 Cucumber, peeled into ribbons
- 50g Wakame Salad
- Wasabi Paste
- Sesame Seeds, for garnish

Salmon

- 100gr Ora King Salmon Fillet, de-boned and skinned (only use the thickest and meatiest part of the salmon)

Ginger Syrup

- 100ml Water
- 100g Castor Sugar



- 3 slices Fresh Ginger

Methods and Directions

Salmon Sashimi 'My Way'

- Take the salmon fillet and cut 20 even cubes 1cm x 1cm x 1cm. They have to be perfect cubes
- In a pot bring all 3 ingredients to a boil. Cook until you obtain the right consistency.* Put in a small squeezezy bottle and keep aside. Do not refrigerate. Remember that the syrup will get thicker as it gets colder. Don't over reduce it or it will set hard once cold.

* You can check the consistency of the syrup by having a plate in the fridge and pouring some of the syrup on the cold plate. It will set straight away, if the consistency is right.

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