

THE FOOD SAFARI & HOME ELECTRONICS FAIR



YU SHENG CALIFORNIA

Recipe by VIOLET OON

CALIFORNIA RAISIN SAUCE

1 cup	CALIFORNIA RAISINS
3 tbsp	sweet chilli sauce
1 cup	water
2 tsp	sugar
¼ tsp	salt
2 tsp	cornflour mixed with 1 tbsp water

Method

1. Mix and blend the CALIFORNIA RAISINS, sweet chilli sauce and water till fine.
2. Put into a saucepan and add the sugar, salt and cornflour mixture.
3. Bring to the boil and stir well till the mixture is thick. Keep aside to cool.

FOR THE YU SHENG SALMON SALAD

200 g	fresh Sashimi grade salmon, well chilled
3	limes, cut in half
150 g	sliced rock melon
150 g	sliced honeydew melon
1	mango (optional)
10	green grapes
1	cucumber
½ cup	CALIFORNIA RAISINS
½ cup	coriander leaves

Method

1. Chill the fresh raw salmon and cut into paper thin slices. Arrange on a platter. Alternatively you can buy ready cut Sashimi salmon in a supermarket. Just before eating, squeeze the lime juice over the fish.
2. Cut rock melon and honeydew melon into thin slices. Cut mango flesh into thin slices as well. Peel and finely grate the cucumber. Squeeze out the excess liquid by wrapping the cucumber in a dry hand towel and squeezing hard. Peel the grapes and remove the seeds if there are any. Wash coriander leaves and pluck into sections.
3. Arrange the shredded cucumber in the centre of a serving platter into a mound. Surround by the melon and grapes to form a sunburst pattern. Put the salmon on top of the cucumber, garnish with the coriander leaves and surround with the grapes and CALIFORNIA RAISINS.
4. Pour the CALIFORNIA RAISIN Sauce on top of the salmon and toss the salad to mix all the ingredients.