



Japanese Knife Company

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Salmon sashimi cucumber bowls

200g block of sushi quality salmon

Cucumber

Wasabi

Pickled ginger (sushi gari)

Recommended knife: Ceramic 1594

1567-00 Artisan Gyuto

Yanagiba

1514 Best Clad

Cut thin slices of cucumber - about 1/8" or less in thickness and place in a bowl of cold water for about ½ an hour. The slices of cucumber will now have curled up on the edges creating little 'bowls'

Skin the fish or get you fishmonger to do it for you.

Lay the block of fish with what would have been the skin side down.

Cutting across the grain cut fine slices of the fish (~1/8")

Spread a tiny dab of wasabi in each cucumber 'bowl', place a slice of salmon on it, and place a small amount of sushi gari on top and serve.

If you have guests that will simply not eat raw fish then just before serving sear the fish with a few drops of very hot oil - 1 part sesame to 3 parts olive.

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