

# Salmon-style ceviche with watermelon & quinoa

Total time **80 mins** 40 mins preparation time 40 mins cooking time 60 mins waiting time

## INGREDIENTS

10 portion(s)

For ceviche à la salmon:

- 3 kg** watermelon, peeled and sliced (1 cm thick)
- 30 ml** rapeseed oil
- 60 ml** Kikkoman Naturally Brewed Soy Sauce
- 10 ml** apple cider vinegar
- 10 ml** miso paste
- 10 ml** sesame oil
- 15 g** nori seaweed sheets
- 2 g** ground pepper (to taste)

**Additional:**

- 1.3 kg** white quinoa
- 0.5 g** chilli flakes
- 30 ml** apple cider vinegar
- 500 g** fresh cucumbers, cut into thin strips
- 500 g** red cabbage, finely shredded
- 100 g** vegan mayonnaise
- 500 g** raw carrots, coarsely grated
- 30 g** black sesame seeds
- 500 g** kimchi
- 40 g** fresh coriander sprigs
- 180 g** lime, cut into wedges

## PREPARATION

### Step 1

Coat both sides of the watermelon slices with oil and place on a baking tray lined with greaseproof paper. Bake in a preheated fan oven at 180 °C for 20 minutes.

### Step 2

For the marinade, mix the Kikkoman Soy Sauce, 10 ml of cider vinegar, the miso paste, sesame oil, nori sheets and pepper. Soak the baked watermelon slices in the marinade and refrigerate for 10-12 hours.

### Step 3

Cook the quinoa according to the packet instructions for about 25 minutes and add the chilli flakes. Mix with 15 ml of the cider vinegar.

### Step 4

Take the watermelon out of the marinade and drain.

### Step 5

Mix the cucumber with the remaining vinegar. Mix the red cabbage with the vegan mayonnaise.

### Step 6

Mix the carrots with the black sesame seeds.

### Step 7

Layer the quinoa, marinated watermelon pieces, some kimchi, cucumber salad, finely grated red cabbage and carrot in a bowl.

### **Step 8**

Top with the coriander and serve with a wedge of lime.