KIKKOMAN

Salmon Tartar Steaks with Ponzu & Radish Dip

Total time **20 mins** **15 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
1,141 kJ / 273 kcal

Fat: **16.6 g** Protein: **21.4 g**
Carbohydrates: **8.1 g**

INGREDIENTS

2 portion(s)

200 g	fresh salmon fillet (ready-to-cook)
	Salt
2	small garlic cloves
2 tbsp	olive oil
80 g	radish
0.5	spring onion
50 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
	Chilli flakes

PREPARATION

Step 1

Dab the salmon dry and lightly salt it. Peel the garlic, cut it into thin strips and fry until crispy in 1 tsp. very hot oil. Trim, peel and wash the radish. Grate it finely and combine it with the Ponzu Sauce. Wash and trim the spring onions, then cut them into very fine strips.

Step 2

Fry the salmon in the remaining very hot oil for approximately 30 seconds on each side. Remove from the pan, leave to cool briefly and then slice thinly. Arrange the salmon on plates, garnish with the crispy garlic, top with a sprinkling of chilli and spring onions and serve with the Ponzu & radish dip.