

Catherine's Sesame Salmon with Sweet and Sour Salsa

Tastes Like Home with Catherine Fulvio

Serves 4

Ingredients

For the Salmon

600g fillet of salmon, skinned & cut into 4cm cubes
75ml oyster sauce
100g black sesame seeds
2 little gem or baby romaine lettuce

For the salsa

1 mango
150g strawberries
1 cucumber, deseeded.
1 carrot
40g sugar
6 tbsp. rice vinegar
½ tsp. salt
1 lime juice and zest
Fresh coriander

Method

Lightly coat the salmon with oyster sauce and cover with the sesame seeds.
In a medium to hot frying pan, fry the sesame salmon until just cooked. Be careful not to overcook.

For the salsa, cut the mango, strawberries, cucumber and carrot into very small cubes.
Add the sugar, salt, lime juice and zest and the rice vinegar and let it macerate.
Just before serving add freshly chopped coriander.

With the lettuce make some nice bite sized "cups" add to each one cube of salmon and dress with the salsa adding mostly fruit and veg and just a little of the juice. Decorate with fresh coriander and serve immediately.