

Chinese-Styled Raw Fish Salad Recipe

Ingredients:

300 g fresh wolf herring (ikan parang) or alternatively fresh salmon

Dressing:

1.2 cup bottled plum sauce

4-5 tablespoon vegetable oil

Juice from 4 calamansi or to taste

Salt and pepper to taste

1/4 teaspoon five-spice powder

Salad:

2 carrots, shredded

2 Chinese radish, shredded

2 pomelo segments

Toppings:

2 tablespoons pickled red ginger strips

2 tablespoons fresh ginger strips

4 pickled leeks, shredded

1 tablespoon candied winter melon, shredded, optional

1 tablespoon candied orange peel, shredded, optional

Garnishes:

4 red chilies, cut into strips

2 stalks Chinese celery, leaves plucked and stems cut into short lengths

2 daun limau purut (kaffir lime leaves), finely shredded

1/2 cup peanuts, chopped

A scattering of white sesame seeds

1 cup crisp wheat crackers (from Chinatown confectioneries)

Method:

The day before: Prepare the toppings, garnishes and dressing. Basically everything needs to be shredded finely. Store separately in the fridge until needed. Place dressing ingredients in a large screw-top jar and shake vigorously until all is combined. Store in fridge until needed. The day itself: Buy the fish, store in the freezer until semi-frozen to make handling easier and slice thinly. Leave in fridge until needed. Using a hand shredder, shred carrot and radish into thin strips. Peel the pomelo segments and separate the sacs. To assemble: Place shredded vegetables on a large plate. Top with the pickled and candied ingredients. Arrange fish on top. Garnish with the chilies, herbs and crunchies. Pour on the dressing just before everyone tosses the salad.