

Radish Roll with Bream Sashimi Recipe

Ingredients: Serves 2

250 g bream (for sashimi)

150 g Kim Chi

1 strip of radish

1 teaspoon of white sesame seeds, lightly toasted

1 sheet of dried seaweed

1 teaspoon of sesame oil

Method:

Peel off the skin from radish, and cut radish to 10 x 5cm sheets (thinner is better). Slice raw bream and leave aside. Place dried seaweed on the top of the radish sheet. Place sliced raw bream on the top of dried seaweed and then put Kim Chi at the center. Roll up as like in making sushi. Cut radish and sashimi sushi roll to small bite-size and place on a serving dish. The pour some sesame oil and sprinkle some white sesame seeds on top before serving.

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