



Amanda
— since 1916 —



Ingredients • 10 persons

Salmon sweet chilli glazed

600 g salmon roulade
100 g sweet chilli sauce
40 g vegetable oil

Herb mix

10 g thai basil leaves
10 g mint leaves
20 g coriander leaves

Julienne mix

20 g carrot
20 g daikon radish or red radish
20g red cabbage
15 g bean shoots
10 g spring onion
10 g rice wine vinegar
5 g caster sugar

Summer roll

150 g rice paper rounds
200 g cooked rice noodles
100 g julienne mix
20 g crispy onions
40 g herb mix
600 g chilli salmon
30 g ponzu dressing
10 g seeds

Sweet chilli salmon summer rolls

Steps to prepare

Preparation time: 15 minutes • **Cook time:** 5 minutes

Salmon Sweet Chilli Glazed: Cut the salmon roulade in half across the middle, then cut into long strips or rectangles (about 1 cm thick and 8cm long). Heat the oil in a pan and fry the salmon strips on both sides until lightly coloured and firmed up. Remove and set aside. Heat the sweet chilli sauce in a pan until it becomes looser. Brush the salmon pieces generously on both sides with the sauce and place onto greaseproof paper to cool.

Herb Mix: Pick the leaves into a bowl. If the mint and basil leaves are large, tear them gently or chop them rustic-style. Mix evenly.

Julienne Mix: In a bowl, dilute the sugar in the vinegar and finely shred the red cabbage. Place the cabbage into the liquid and allow it to soak for at least 30 minutes. Finely cut the carrots, daikon, and spring onions into thin strips, then add to the cabbage along with the bean shoots. Mix everything together and use immediately.

Summer Roll: Fill a large deep tray or bowl with warm water, big enough to dip the rice paper sheets in. One by one, submerge a sheet in the water. Once the sheet is softened, remove it from the water, drain, and spread it onto a chopping board. Place a small amount of the herb mix in the middle of the sheet, followed by a small pile of noodles, and dress with a little ponzu sauce. Add a small amount of the julienne mix and some of the chilli glazed salmon. Once all ingredients are added, fold in the sides to seal the ingredients, then fold over one side and roll into a sausage shape, ensuring everything is encased in the rice paper. Brush with some ponzu and sprinkle on the seeds.

Serving: To serve, cut the rolls into 2-3 pieces and place on a board with a generous amount of sauce for dipping.

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