

Salad of Hot Smoked Salmon on Squid Ink Noodles with Spicy Soy Dressing

Serves 2

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2 x 100g hot smoked salmon portions
200g squid ink noodles
2 long green shallots, finely sliced into rounds
Small handful coriander leaves, chopped
6 cherry tomatoes, cut into halves
2 tablespoons spicy soy dressing

Spicy soy dressing

Makes about 1 cup

2 tablespoons light palm sugar, grated
3 tablespoons Japanese soy sauce
½ tablespoon mirin
3 teaspoons rice wine vinegar
3 teaspoons Chinese red vinegar
1 teaspoon honey
3 ½ tablespoons fresh lime juice
½ cup olive oil
2 small red chillies, deseeded and finely sliced
½ teaspoon freshly grated ginger
1 clove garlic, finely chopped
Small handful coriander leaves, chopped

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For the dressing, dissolve the palm sugar in the soy sauce. In a large bowl combine the sugar and soy with the mirin, vinegars, honey, lime juice and oil. Whisk well to mix together, then add the remaining ingredients.

Cook the noodles in boiling salted water until al dente then refresh immediately. Drain well and toss in a little olive oil.

Mix the cooked noodles with the shallots, chopped coriander and cherry tomatoes and dress with the spicy soy dressing. Divide the salad over two plates, place the salmon over the top and drizzle with a little of the remaining dressing.