Sashimi

Typ:	Japani	sch Quelle: Japanese Cooking Class Book, p 24
Bemerk	ungen:	Tintenfisch ungeeignet; Konsistenz von Gummireifen!
Zutaten	::	GARNISHES, CONDIMENT AND DIPPING SAUCE: 4 ounces (115 g) daikon, pared 1 cup (250 mL) ice water 2 to 4 green shiso leaves 2 ounces (60 g) radish sprouts 2 ounces (60 g) red and/or green seaweed 1 tablespoon (15 mL) wasabi powder Warm water 1/4 cup (60 mL) soy sauce or Ponzu Sauce (Rezept 70)
		FISH AND SEAFOOD: 6 ounces (170 g) very fresh red or pink tuna fillet, skinned 6 ounces (170 g) very fresh sea bream fillet, skinned 1 very fresh abalone, shucked and cleaned 6 to 8 ounces (170 to 225 g) very fresh squid (use body only), skinned and cleaned, about 1/4 inch (6 mm) thick 1 piece (2 x 2 1/2 inches or 5x6.5 cm) toasted nori 4 very fresh medium ark shells or clams, shucked and cleaned
Rezept:		 Cut daikon lengthwise into 2 mm thick slices; cut slices lengthwise into 2 mm wide strips. Place daikon in ice water in small bowl. Rinse shiso leaves, radish sprouts and seaweed in cold water; pat dry with paper toweling. Just before using, drain daikon; pat dry with paper toweling. Mix wasabi powder with just enough warm water to form thick paste; let stand, covered, about 10 minutes. Place 1 tablespoon (15 mL) soy sauce in each of 4 small
		 bowls for dipping. 3. Trim off thinner sides of tuna and sea bream fillets to make final slices more rectangular, if desired. Using very sharp knife, cut tuna and sea bream crosswise into 1 cm thick slices. Cut abalone crosswise into 6 mm thick slices. 4. Lay single thickness of squid flat on cutting board. Cut 6.5x8 cm rectangle from squid; reserve. Cut remaining squid into 6 mm wide strips; cut strips into 4 - 6.5 cm lengths. 5. Using scissors, cut nori lengthwise in half to form 2.5 cm wide strips. Cut reserved squid crosswise into 2.5 cm wide strips. Layer the 3 strips squid and 2 strips nori alternately, beginning with squid. Cut stack crosswise into 3 or 4 equal slices. 6. Arrange all ingredients, except soy sauce, on serving platter. Serve immediately, with the strips.
		with sauce for dipping. 54