



HAWAIIAN AHI POKE BOWL

Time: 30 minutes | Portion: for 4 people

Ingredients

2 cups PusaCream rice
4 tbsp furikake
200g baby spinach leaves
6 cherry tomatoes
20ml shoyu sauce
10ml sesame oil
½ yellow onion
¼ cup grain vinegar
1 cup olive oil
1 spring onion
3g sesame seeds
5ml honey
340g salmon
Salt, to taste
Extra soya sauce, for dressing

Method

- 1 Make a batch of steamed PusaCream rice with salt.
- 2 Make salad dressing by grating onion. Add olive oil, shoyu, grain vinegar.
- 3 Quarter cherry tomatoes and add to spinach leaves with salad dressing. Toss to combine. For poke, dice salmon. Add shoyu, sesame oil, salt and mix well.
- 4 Before serving, add sesame seeds and spring onion.
- 5 In a bowl, top rice on one side with salad and on the other side with salmon poke. In between, top rice with furikake.

Bahan-bahan

2 cawan beras PusaCream
4 sudu besar furikake
200g daun bayam
6 tomato ceri
20ml sos kicap shoyu
10ml minyak bijan
½ bawang besar
¼ cawan cuka beras
1 cawan minyak zaitun
Daun bawang
3g bijan
5ml madu
340g ikan salmon
Garam untuk perasa
Sedikit kicap untuk hiasan hidangan

Cara-Cara

- 1 Kukuskan beras PusaCream bersama garam.
- 2 Hasilkan sos salad dengan bawang yang diparut. Tambahkan minyak zaitun, shoyu dan cuka beras.
- 3 Tomato ceri dibelah empat dan tambahkan ke dalam daun bayam bersama dressing salad itu tadi. Gaulkan sebati.
- 4 Salmon dipotong dadu. Tambahkan shoyu, minyak bijan, garam. Gaulkan.
- 5 Tambahkan taburan bijan dan daun bawang sebelum dihidang.
- 6 Untuk menghidangkan, letakkan Nasi PusaCream ke dalam mangkuk. Kemudian letakkan salad di sebelah bahagian atasnya dan sebelah bahagian lagi letakkan poke salmon. Di tengah-tengahnya, letakkan furikake.

Additional info:

Jasmine Pusacream

Basmati PusaCream Jasmine is grown in the fertile foothills of the Himalaya Punjab, India. The cool climate, clean glacier water, and the high mineral content of the soil produce highly distinguished crops.

Recipe by www.butterkicap.com

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