



Norman's
**SMOKED SALMON
'UMAI' SALAD**



RECIPE

Norman's Smoked Salmon 'Umai' Salad

A quick and easy salad inspired by the Sarawakian 'Umai' salad that similar to the Peruvian ceviche.

Serves 2

Ingredients

1 tsp brown sugar
2.5 cm ginger, minced
1 red chilli, deseeded and finely chopped
½ red onion, sliced
2 limes for the juice
100 g smoked salmon
2 tbsp pomegranate seeds
Salt to season
75 g baby spinach

In a bowl, dissolve the brown sugar with 2 tablespoons of boiling water. Next add the ginger, chilli, onion, lime juice and salt. Give a good mix.

Add the salmon and pomegranate seeds. Give another good mix. Lay out the spinach on the serving bowl and spoon out the mixed ingredients and place on top of spinach. Ready to serve.

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