



Guangxi-style Smoked Trout Salad

This versatile salad, taught to me by Andy Evans of Spice Temple, is more a concept than a recipe, it would be delicious with cooked prawns, barbecued squid or even sashimi salmon or tuna. Andy usually makes it with char siu (barbecued pork). Add or substitute different Asian herbs to suit your taste or use whatever you have on hand.

Serves 2



INGREDIENTS

- 120g smoked rainbow trout fillet, skin off
- ¼ cup raw peanuts
- 1 tablespoon Chinkiang vinegar
- 2 teaspoons vegetable oil
- 1 teaspoon soy sauce
- 1 tablespoon sesame seeds, toasted
- 1 cup coriander leaves and fine stems, washed and dried
- 1 small red onion, shaved into very thin slivers
- 1 green onion, finely sliced on the diagonal
- Steamed jasmine rice, for serving

METHOD

1. Flake trout into bite-sized pieces, cover and set aside for 30-60 minutes to allow it to come to room temperature.
2. Meanwhile, preheat the oven to 160°C, spread peanuts and sesame seeds on separate oven trays and place in the oven for 15 minutes or so, stirring occasionally, until lightly coloured.
3. Roughly chop peanuts, combine with sesame seeds and set aside.
4. Combine vinegar, vegetable oil and soy sauce in a large bowl.
5. Add trout, peanuts and sesame seeds then coriander, red onion and green onion and toss gently to combine.
6. Pile onto a platter and serve with steamed rice.