

## YuSheng – Chinese Raw Fish Salad

### Ingredients:

- 150g smoked salmon, sliced thinly (you can use sashimi salmon, cooked shrimp, cooked scallop or anything of your choice)
- 2 cups shredded white radish
- 2 cups shredded carrot
- 1½ red bell peppers, shredded thinly
- 1 cup cucumber, thinly shredded (or zucchini)
- 1 pear, shredded
- 1 teaspoon pickled ginger, thinly sliced
- 1 grapefruit, peeled and separate the pulp into small pieces
- 1 tablespoon of five spice powder
- 4 tablespoons of chopped peanuts
- 1 tablespoon toasted sesame

### Dressing:

- 1½ cup plum sauce
- 1 tablespoon lemon juice
- 1 teaspoon white pepper powder
- 3 tablespoons water
- 1 teaspoon peanut oil
- 1 teaspoon sesame oil
- 2 tablespoons honey

### Steps:

- For the dressing, mix all dressing ingredients in a small saucepan, bring to a low boil. Remove from heat and let cool before use.
- Arrange fish slices in the center of a large platter.
- Arrange radish, carrot, bell pepper, cucumber, pear in sections around the platter.
- To serve, sprinkle pickled ginger, grapefruit, five spice powder, peanut and sesame over the whole platter.
- Pour dressing evenly over all ingredients.
- Toss and enjoy.