

Hot Smoked Salmon and Soba Noodle Salad

Serves 2.

Ingredients

Salmon

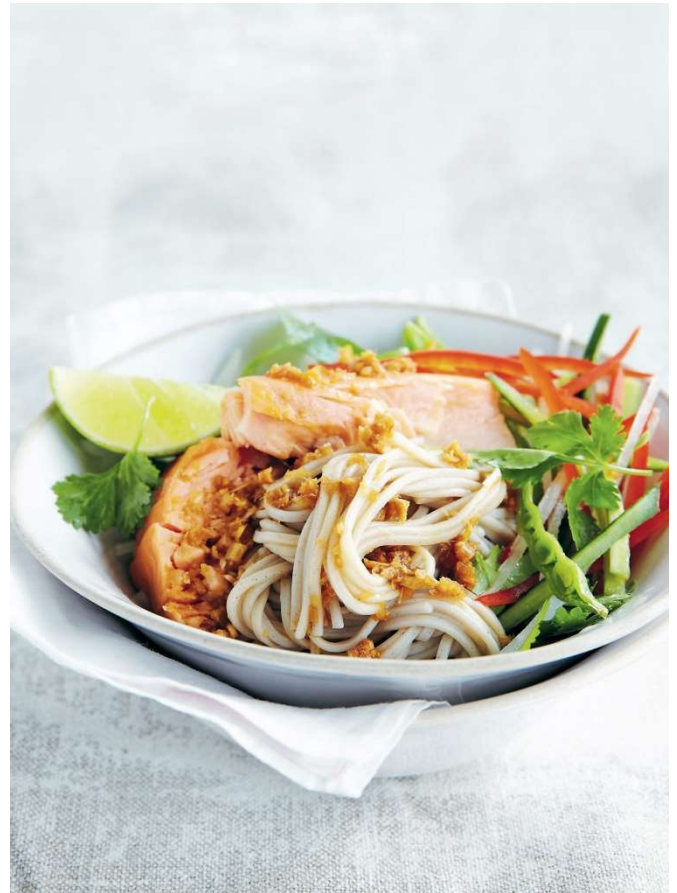
- 1 cedar plank, soaked in water for 1-2 hours
- 2 large salmon fillets, boned
- 1 tablespoon brown sugar
- 1 clove garlic, crushed
- 1 tbsp minced ginger
- 1/4 cup light soy sauce
- 2 tbsp kecap manis

Noodle Salad

- 150g dried soba (buckwheat) noodles
- 150g radish, julienned
- 1 Lebanese cucumber, julienned
- 12 snow peas, trimmed and thinly sliced
- ½ red capsicum, thinly sliced
- 1 handful coriander leaves
- Lime wedges, to serve

Dressing

- 2 tablespoons soy sauce
- 2 teaspoons sesame oil
- 2 tablespoons lime juice
- 1 tablespoon caster sugar
- 1 tablespoon finely grated fresh ginger
- 1 tablespoon finely chopped lemongrass, white part only



Directions

Step 1 – Soak the cedar plank in water for 1-2 hours.

Step 2 – Preheat the BBQ to high - 270°C.

Step 3 – Place the salmon, skin side down, on the soaked cedar plank. Combine brown sugar, garlic, ginger, soy sauce and kecap manis in a jug and pour over the salmon.

Step 4 – Place the plank and salmon directly on to the grill and cook for 12-15 minutes on high heat.

Step 5 – Once the salmon is cooked, remove from the grill and allow to cool. Once cooled, remove skin from salmon and flake into chunks

Step 6 – Prepare the soba noodles according to packet instructions. Once cooked, strain and rinse in cold water.

Step 7 – Add all dressing ingredients to a medium bowl and whisk to combine

Step 8 – Add the noodles to the dressing, toss to combine, then divide into serving bowls. Top with the julienned vegetables, salmon and then garnish with coriander leaves and lime wedges.

