

# Asian cod donburi, miso and enoki |

Recipe for 4 servings



## Description

A sushi bowl with incredible flavors that will charm you.

## Note

Leftover mayonnaise can be stored in a cool place for up to 15 days.

## Ingredients

### Donburi

- 240 Gr Cooked sushi rice
- 150 Gr Cod fillet
- 1 Handful(s) Coarse salt
- 20 Ml Roasted sesame oil
- 15 Gr Japanese pickled ginger
- 1 Tbsp Kasha (grilled sarasin)
- 20 Ml Sour cream

### Toppings

- 40 Gr Enoki mushroom
- 10 Sprig(s) Chives
- 2 Unit(s) Green onion
- 1 Tsp Wasabi powder

### Miso mayonnaise

- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 100 Ml Canola oil
- 5 Ml Rice vinegar
- 20 Gr Miso
- 10 Ml Mirin

## Preparation

- Preparation time **40 mins**
- Preheat your **oven** at **400 F°**
- Resting time **20 mins**

### Preparation

Place cod in coarse salt for 30 minutes, rinse and roast at 400°F for 20 minutes. Crumble the flesh and set aside in a cool place.

Cut the green onions into julienne strips and set aside in iced water, chop the chives and mince the pickled ginger.

Sponge and fry the julienned scallions. Sprinkle with wasabi powder as it comes out of the fryer.

### Mayonnaise

Mix the yolk with the mustard. Slowly whisk in the oil. At the end, add the rest of the ingredients, seasoning as required with salt and freshly ground pepper.

### On the plate

Mix the cod, chopped ginger and sesame oil. Bind with your choice of mayonnaise and add the sour cream and puffed buckwheat.

Arrange the sushi rice at the bottom of your bowls, followed by the mayonnaise-cod mixture. Finish with chopped chives, enoki mushrooms and fried green onion.

**Bon appétit!**