

Organic Daikon Salad

Ingredients (to make 8 pieces):

Daikon (Japanese radish):	400 g
Enoki Mushrooms:	100 g
Mizuna Leaves:	50 g
Takuan (Daikon Pickles):	100 g
Shiso Leaves:	5 units
Green asparagus:	200 g
Avocado:	1 piece
Spring onion:	10 g



Method

1. Peel and slice the Daikon. Boil the asparagus and spring onion for 5 minutes.
2. Cut the Takuan, avocado and shiso leaves into slices.
3. Wrap all ingredients with sliced Daikon and tie it together with boiled spring onion.
4. Cut the bottom to make flat

Serve and enjoy

For Daikon Dressing

Ingredients (For 10 pax)

Daikon	300Gr		
White Onion	50 Gr	Coconut oil	30 ML
Ginger	50 Gr	Soy sauce	15 ML
Garlic	10 Gr	Xantana	2 Gr
Sushi vinegar	150 ML	Mineral Water	100 ML
Corn Oil (vegetable oil)	300 ML	Gari ginger	30 Gr
Olive oil	100 ML	Gari jibger juice	30 ML

Method

1. Peel Daikon, White onion, Ginger and Garlic. And chop all.
2. Put all ingredients in the Thermomix or mixers.
3. Add little bit water for make soft.
4. Strain the dressing and check the texture.
5. Cut the bottom to make flat

Equipment

- Thermomix or Mixer
- Thin Slicer
- Fine strainer

