



Salmon Katsu with Cabbage Salad and Wasabi Aioli

SERVES 2-4

Ingredients

1 (1-pound) salmon loin
1 to 2 sheets nori (seaweed wrap)
1 large egg, beaten
2 cups panko breadcrumbs
vegetable or canola oil, about 1 quart, or as needed for deep frying

Cabbage Salad

1/4 cup ponzu sauce
1/4 cup toasted sesame oil
juice from 1 lemon
1 teaspoon finely chopped or grated fresh ginger
2 cups shredded Napa Cabbage
1/2 cup shredded or matchstick carrots
1/4 cup snow peas, cut into 1/2-inch pieces

Wasabi Aioli

1 cup Kupai Japanese mayonnaise
1/2 teaspoon wasabi powder
juice from 1/2 lemon

Directions

Rinse salmon under cold water. While wet, wrap nori around salmon to cover. In a large shallow dish, whisk together egg and 1/2 cup cool water. Place panko breadcrumbs onto a large plate. Dip salmon into egg wash and coat fully in panko breadcrumbs. Place salmon in freezer for 30 minutes.

In a large, deep skillet, heat oil until a deep fry or candy thermometer reads 375 degrees Fahrenheit. Place salmon into oil and deep fry for 2 minutes or until panko is golden brown. Remove from oil and place onto paper towels to drain.

Slice thinly, salmon will be rare/medium-rare, and serve with Cabbage Salad and Wasabi Aioli (recipes below).

Cabbage Salad

In a medium bowl whisk together ponzu, sesame oil, lemon juice, and ginger. Add cabbage, carrots and peas. Mix to combine. Keep cold until ready to serve.

Wasabi Aioli

Makes about 1 cup

1 cup Kupai Japanese mayonnaise
1/2 teaspoon wasabi powder
juice from 1/2 lemon

In a small bowl stir together all ingredients.