

Avocado and Aubergine Japanese Salad with Soured Plum, Kombu Dressing



<Ingredients (4 serve)>

- 1 Avocado
- 1 Aubergine
- 5 Radish

<Soured plum, Kombu dressing>

- 1 Large Soured plum (Umeboshi)



- 50ml Sake
- 50ml White wine vinegar
- 2 Tbsp Extra Virgin Olive oil
- 1.5 tsp Sugar
- 1 tsp Kelp powder (Kombu-cha)



- Sesame seeds (option)

<Method>

1. Prepare the vegetables

Grill the aubergine on hobs using a wire net until the skin is burnt.



Remove from the heat using tong (please be careful for the heat) and let it aside until it's cool down. Peel the skin off. Chop into 1-2 cm sized cube.



Remove the stone from the avocado and scoop with a spoon. Slice into same size with aubergine.

Slice the radish thinly.

2. Meanwhile make the dressing

Tear the soured plum in a bowl and add other ingredients. Mix well.



3. Combine all

Add the vegetables into the dressing bowl and combine well.

Sprinkle sesame seeds and serve immediately.