

Miso Braised Saba (mackerel) on Tau Kwa with Mustard Mayo Sauce



<Ingredients (4 serve)>

- 1 tin Braised Mackerel in Miso Sauce (I used Yifon's)
- 1 pack Tau Kwa (I used Fortune Food Manufacture's)
- 1 bundle Coriander
- 10 Dragon chives (Nira)
- 1 stalk Thai basil
- 1 Garlic clove
- 3cm Ginger root
- 1 Mini lime
- 1 tsp Japanese soy sauce
- 1 tsp Hondashi (Dashi of bonito) powder
- Spring onion (option)



<Mustard Mayo Sauce>

5 Tbsp Japanese mayonnaise

3 tsp Japanese mustard (Karashi)

<Method>

1. Prepare the mixture

Mince the coriander, dragon chives, leaves of Thai basil, garlic and ginger, and put all in a bowl.

Add the braised mackerel chunks and squeeze the mini lime over. Combine well.



Season with soy sauce and Hondashi, and set it aside.

2. Slice Tau Kwa

Slice the Tau Kwa into small bites.

3. Plate presentation

Make the mustard mayo sauce. Put all ingredients in a bowl and combine well.

Array the Tau Kwa on the plate and pile the mackerel mixture. Drizzle the mustard mayo sauce over, and garnish the spring onion if you like.