

The Aviko logo is a yellow oval with the word 'Aviko' in a bold, black, sans-serif font.

Crazy Recipes



Honolulu Poké Fries

WITH AVIKO PREMIUM
SUPER CRUNCH 9MM

makes 10

ingredients

1,5 kg	Aviko Premium Super Crunch 9 mm	10	Radishes
½	Red cabbage	3	(Bunched-up) carrots
750 g	Edamame beans	1 bunch	Coriander
500 g	Fresh salmon	5 tbsp	Soy sauce
1	Cucumber	2½ tbsp	Sesame oil
		1 tbsp	Rice vinegar

preparation

Dice the salmon and add the soy sauce and oil. Cover the salmon and keep in the fridge until used. Use a mandolin to slice the cucumber, carrots and red cabbage into thin strips and the radishes into thin slices, then drizzle with wine vinegar. Blanch the edamame beans. Divide the chips between 10 bowls, then divide the cucumber and carrot strips, diced salmon, red cabbage strips, edamame beans and radish slices between the bowls. Garnish with some coriander and serve.

WITH AVIKO PREMIUM FRIES