

# JAPANESE SALMON TACOS: CRISPY WONTON TACOS WITH SALMON, SHISO AND YUZU KOSHO MAYONNAISE

*Yield: 8 Portions*

Ingredients	Amounts
<i>Yuzu Kosho Mayonnaise</i>	
Kewpie mayonnaise	½ cup
Yuzu Kosho, or a mix of lime zest and juice	2 Tbsp.
Lemon juice	2 tsp.
Ginger, minced	½ tsp.
Garlic, minced	½ tsp.
 <i>Cucumber, Ginger Slaw</i>	
Cucumber, sliced in half lengthwise, seeded, sliced thin on a long bias	2 cups
Napa cabbage, chiffonade	¼ cup
Pickled ginger, julienned	4 Tbsp.
Green onions, sliced thin	4 ea.
Rice vinegar	2 Tbsp.
Sesame oil	1 ½ tsp.
 Wonton wrappers	
Canola oil (for frying)	16 ea. as needed
 Salmon, cut in ¾" x ¾" x 2" strips	
Sesame oil	16 ea. 1 Tbsp.
Canola oil	1 oz.
 <i>Garnish</i>	
Wasabi tobiko (optional)	2 oz.

## Method

1. *For the Yuzu Kosho Mayonnaise:* Combine all ingredients in a bowl. Mix well. Place in a piping bag.
2. *For the Cucumber Ginger Slaw:* Combine the cucumber, cabbage, ginger and green onions in a bowl. Sprinkle with rice vinegar and sesame oil. Season with salt and pepper. Gently mix.
3. *For Wonton Taco Shells:* Place paper towels over the edges of a 4" deep hotel pan, or a wooden spoon suspended over an empty pot.
4. Heat a sautoir with 1 inch of oil in it to 350°F.

5. Place the wonton wrapper into the hot oil, and gently press to submerge. When the wonton is crisp, remove from the oil and drape over a wooden spoon or edge of a hotel pan to form a taco shell. Let drain on paper towels.
6. *For the Salmon:* Season the salmon with salt and pepper. Heat a sauté pan over high heat. Add the oil and salmon. Sear on both sides. Remove from the pan. The fish should be brown on the exterior and raw in the center.
7. Place a spoonful of the slaw in the center of a wonton shell. Top with a piece of salmon. Drizzle with Yuzu Kosho Mayonnaise and garnish with wasabi tobiko.

**Note:** Substitute your favorite mayonnaise for kewpie mayonnaise.

If Yuzu Kosho is not available, use a combination of lemon and lime zests, and lemon juice. Add in minced thai bird chiles to taste.

Replace the tempura nori sheets with fried eggroll or wonton skins.