



Ingredients

- 1x fresh salmon (or trout) fillet - bones removed
- 2-3 nori sheets
- Kewpie Mayo
- Trout Caviar (Available from Three Streams Factory Shop: <http://bit.ly/FactoryShopMap>)
- salt - can be replaced with lava salt
- micro-greens

Method

1. Pat the fish with a kitchen towel.
2. Use a very sharp knife and a measuring tape and cut small - bite-size (about 3 x 3 cm) squares from the fish.
3. Try and be as accurate and neat as you can.
4. Cut the nori sheets in the same sizes and place neatly on the fish.
5. Squeeze a tiny dollop of the mayo on the nori sheet and finish off with some caviar, micro herbs and some lava or rose salt.