

# Hawaiian Poke Bowl

*Contributed by Colin Chun, Executive Chef, Hilton Sydney*

Difficulty: Easy

Preparation: 10 min

Cooking: -

Serves: 1

Ingredients	Method
<p><b><u>Key Ingredients</u></b> 120g Sashimi quality fish (diced 1cm cube, tuna or salmon) 150g cooked rice (white sushi rice, black sticky rice or brown rice)</p> <p><b><u>Dressing</u></b> 45g gochujang paste (Korean chili paste) 15g sugar 30ml rice vinegar 15ml sesame oil 30g soy sauce 3g garlic clove (minced) 5ml lime juice</p> <p><b><u>Garnish</u></b> 30g avocado (diced) 20g cucumber (diced) 20g carrot (diced or sliced) 5g radish (sliced) 10g mixed green salad (torn to small size) or iceberg lettuce</p>	<ol style="list-style-type: none"><li>1. Place all dressing ingredients in a bowl and combine them using a whisk.</li><li>2. In a serving bowl, place cooked rice and top with raw fish.</li><li>3. Arrange all other garnishes on the rice and fish and serve with dressing on the side.</li></ol>