



A Whacky Spontaneous Creation

NIBBLEDISH CONTRIBUTOR

Ingredients

"Garden" Salad of Edamame, Blueberries, Brazil Nuts, Cherry Tomatoes with Sherry Pickled Kyuri and Daikon and Dill Yogurt Dressing

serves 4

Pickles

1 Tbsp Sherry Vinegar
1 tsp Miso
Black Pepper
1 med Kyuri, shaved
1 small Daikon Radish, shaved

Salad

1 cup Edamame Beans, blanched
1 cup Blueberries, washed and drained
1/2 cup Brazil Nuts, toasted and crushed
4 Cherry Tomatoes, sliced
EVOO
Sea Salt
Black Pepper

Yogurt Dressing

1 cup Plain Yogurt
3 sprigs of Dill, finely chopped
zest of 1 lemon
1 tsp Caster Sugar
Sea Salt
Black Pepper

Seasoning

2 Tbsp White Sesame Seeds, toasted
Seaweed Sheets, finely chopped
1 tsp Bonito Powder
1 tsp Cayenne Pepper

Instructions

I couldn't sleep one night.. So I got out of bed, went to my fridge and then this happened. It was delicious.

Pickles

Mix everything together and marinate for 30 mins or more.

Salad

Toss all vegetables and fruits with a little EVOO, salt and pepper.

Yogurt Dressing

Whisk yogurt, zest, dill and sugar in a mixing bowl. Season to taste.

Seasoning

Put everything in a small saucepan. Dry toast on medium heat for 5 mins. Set aside.

Putting it altogether:

Go crazy. Work on your creativity.
