



# 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

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## **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.

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