



JAPANESE CARROT SALAD

Serves 2 as a main, or 4 as a side

3 carrots
3 spring onions
10 radishes
3 tsp black sesame seeds (or normal sesame seeds)

For the dressing:

30g mayonnaise
1 + 1/2 tbsp rice vinegar (or white wine vinegar)
1 tbsp sake (or 1 tbsp white wine or just leave it out)
1/2 tsp wasabi (or strong English mustard)
1 tsp sesame oil (this is essential! no replacement!)
2 tsp soy sauce
1 tsp grated ginger or ginger paste
1 tbsp mirin (leave it out if you don't have it)
1 tsp sugar

- Peel the carrots and grate them into fine shreds. Wash the spring onions and radishes. Cut the spring onions into fine slices, discarding the dark green ends. Cut the radishes into sticks or slices.
- Prepare the dressing: mix all of the ingredients together in a bowl until you get a smooth, liquid dressing.
- Arrange the salad ingredients in a bowl, pour over the dressing and sprinkle with sesame seeds.