



TERIYAKI SALMON SKEWERS WITH COCONUT LIME DIP

Makes about 16

INGREDIENTS

- 1/3 cup AYAM Oyster Sauce
- 1 tablespoon AYAM Light Soya Sauce
- 1 tablespoon dry sherry
- 1 teaspoon rice wine vinegar
- 500g salmon fillet, cut into 2.5cm cubes



COCONUT LIME DIP

- 1 can AYAM Coconut Cream 270ml
- 2 tablespoons lime juice
- 2 tablespoons sugar
- 1 tablespoon AYAM Light Soya Sauce
- 2 kaffir lime leaves, shredded



MIXING

To begin, simply combine the oyster sauce, the soya sauce, the sherry and the vinegar in a bowl.

Add the salmon cubes, cover and refrigerate the mix for at least 15 minutes.

This will ensure all those lovely flavors get inside the salmon.

SAUTEING

Thread salmon cubes onto toothpick.

Make the coconut lime dip, simply combine the sauce ingredients (coconut cream, lime juice, sugar, light Soya Sauce and kaffir lime leaves) in a small saucepan and cook over medium heat for 5 minutes or until slightly thickened.

Heat a non-stick frying pan over medium heat and cook the salmon cubes for plus or minus 4 minutes, to your taste. Turn the cubes occasionally.

PRESENTATION

Finally, serve the warm sauce with the warm salmon for dipping.

These salmon skewers are just wonderful for an evening snack with friends.