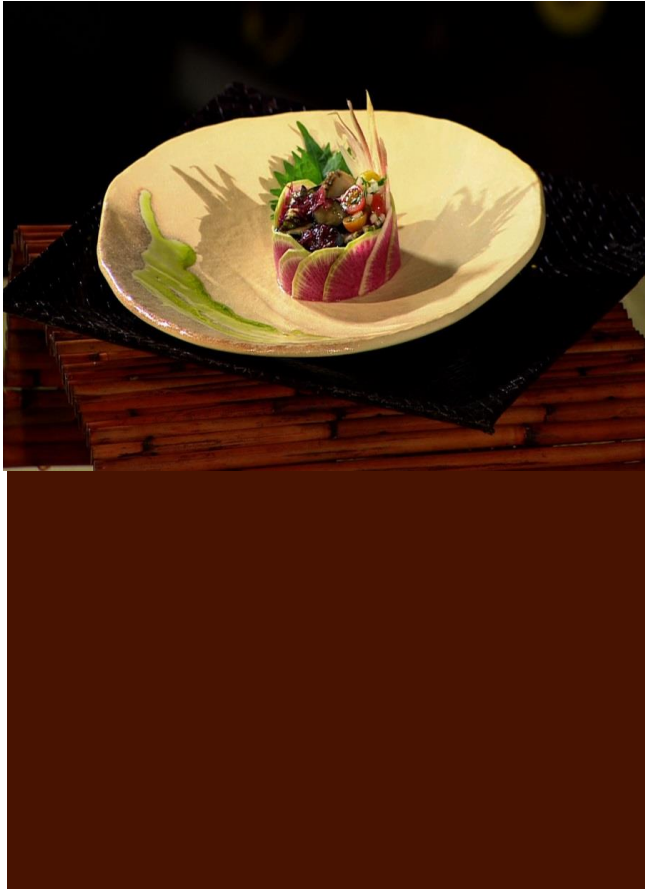


Big Island Abalone and Opihi Poke Tower with Ho Farm Tomato Relish

PREP TIME

20
minutes

Big Island Abalone and Opihi Poke Tower with Ho Farm Tomato Relish



INGREDIENTS

5 thin slices Watermelon radish cut in half
3 pcs Ho Farm Red Currant Tomato sliced in half
3 pcs Ho Farm Kahuku Gold Tomato sliced in half
1/4 cup Ho Farm Cucumber brunoise (1/8" by 1/8" by 1/8" dice)
1 pc chiso leaf shredded
1 Tbsp minced sweet onion
Pinch of Salt
1 pc Abalone diced
5 pcs Opihi
1/2 cup red algae or ogo
1 tsp fresh grated wasabi or prepared kizami wasabi (Japanese prepared wasabi leaves and stems)
1 tsp shoyu
2 thin sliced myoga (Japanese Ginger Bud) for garnish

DIRECTIONS

1. Arrange the radish slices into a ring and set aside
2. Combine the sliced tomatoes, cucumber, chiso, and sweet onion in a small bowl and toss well, season with salt and toss again and place on the bottom of the radish ring
3. Combine the abalone, opihi, algae, wasabi, and shoyu in a bowl and toss well
4. Top the tomato relish with the abalone and opihi mixture and garnish with the myoga slices

COOK TIME

10
minutes

YIELD

4
servings