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Ponzu Salmon Rice Bowl Recipe

Ingredients

- ◆ Rice: 300g
- ◆ **Yinghok Ponzu sauce: 30g**
- ◆ Salmon: 30g
- ◆ Avocado: 10g
- ◆ Sweet corn kernels: 10g
- ◆ Salad dressing: 10g
- ◆ Fish roe: 5g

Instructions

- Place the weighed rice on a plate, then arrange the salmon slices evenly around the rice in sequence.
- Put a runny egg in the center of the salmon, top it with fish roe for garnish, and squeeze on some salad dressing. Use a culinary torch to heat the salmon and salad portion for about 1 minute until a rich aroma is released.
- Drizzle with Ponzu sauce, and finally sprinkle with crushed nori. Stir well and the dish is ready to serve. The above is the complete preparation process for Grilled Runny Egg Salmon Volcano Rice Bowl.

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